

# LUNCH

Mon - Fri | 11:30-2:30

## APPETIZERS

### *Field Greens*

moscatel vinaigrette, Gruyere\* \$11

### *Salmon Gravlax and Spring Greens Salad*

watermelon radish, boule croutons,  
basil-tarragon vinaigrette \$17

### *Smoked Mussels*

tomato relish, smoked paprika aioli, curly fries\* \$18

### *Marrow Poached Scallop*

white belgian endive, meyer lemon vinaigrette,  
avocado, cucumber\* \$19

### *Lamb Tartare*

smoked anchovy mustard, macerated shallots,  
chervil, potato roll\* \$19

### *Spring Onion Tart*

sheep cheese, sorrel, sherried raisins,  
pea tendrils \$17

### *Roasted Marrow Bones*

chili braised octopus, orange segments,  
elephant garlic chips \$22

### *Seared Foie Gras*

sweet pickled rhubarb, black garlic zucchini bread,  
toasted almonds\* \$26

### *Foie Gras Torchon*

grilled apricot, spring onion relish,  
buckwheat popcorn \$20

## ENTRÉES & SANDWICHES

### *Chicken-Fried Trout*

gribiche, herbes, radishes, pickled carrots\* \$28

### *Seared Duck Breast*

braised belgian endive, pepper medley,  
snap peas, dijon cream\* \$31

### *Bell Pepper & Goat Cheese Raviolo*

hedgehog mushrooms, pea purée,  
marcona almonds\* \$27

### *Hanger Steak Au Poivre*

frites, goat cheese\* \$28

### *Baguette*

Jambon de Paris, gruyère, dijon, greens \$13

### *Brioche Shrimp "Roll"*

Grûyere, celery salad, green pepper aioli,  
fries\* \$18

### *Double Brie Burger\**

spiced ketchup, onion, pickles, fries \$16  
(available à L'américaine)

## JUST A SIP

4oz. Glass of White Wine \$5

Half Martini (vodka or gin) \$5

House Sodas (non-alcoholic) \$4<sup>25</sup>

## CHALKBOARD SPECIALS

### Charcuterie Board

*daily selection*  
\$26

### Oysters,

*Daily Selection\**  
\$3.50 ea. / \$36dz.

### Cheese Plate

*daily selection*  
6.50 ea. / \$16

Soupe du Jour,  
\$6 cup / \$10 bowl

## SIDES

Castelvetrano & Niçoise Olives \$4

Macaroni Gratin \$10

Frites, Béarnaise Aioli\* \$7

Grilled Asparagus,  
Pink Peppercorn Aioli,  
Sunflower Seeds\* \$12

Roasted Mushrooms,  
Black Garlic Vinaigrette,  
Hazelnuts \$12

Sunchokes, Mint Aioli,  
Rhubarb Relish\* \$10

## PRIX-FIXE

3 course for \$30

1. Soupe du Jour or Field Greens

2. Daily Special

3. Pot de Creme du Jour, a Dozen Macarons,  
or Scoop of Ice Cream or Sorbet

WE ARE NO LONGER A GRATUITY FREE RESTAURANT

\*Eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness.  
Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

