

EARLY & LATE HOUR SPECIALS

MONDAY TO FRIDAY
2:30 PM - 5:00 PM
(6:00 IN THE BAR AREA)

EVERY NIGHT
10:00 PM - MIDNIGHT

CHALKBOARD SPECIALS

Charcuterie Board.....\$6.50 ea. /\$26

Mull'aletta, olive relish

Kielbasa, sauerkraut

Deviled Egg, smoked trout

Pork Rilette, dates

Duck Ham

Chicken Liver Mousse, port-glazed shallots

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

Cheese Board.....\$6.50 ea. /\$16

Jeune Autize (goat) Vendée

Brie Fermier (cow) Versailles

La Marotte (raw sheep) Larzac

Oysters,

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

\$3 off House Cocktails

\$1 off Draught Pints

Daily White \$6.50

Daily Red \$7.50

1/2 priced Oysters,* *daily selection*.....\$1.75/ea.

Olives.....\$3

Frites, béarnaise aioli*.....\$4

Chicken Liver Mousse, port shallots.....\$4

Double Brie Burger*.....\$6

Field Greens*.....\$6

Macaroni Gratin.....\$8

Cheese Plate, *daily selection*.....\$13

Foie Gras Torchon.....\$16

Roasted Marrow Bones.....\$19

Charcuterie Board, *daily selection*.....\$20

For full descriptions and additional options please
refer to the Early/Late Menu

*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.

WE ARE NO LONGER A GRATUITY FREE RESTAURANT,