

EARLY & LATE HOUR SPECIALS

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

SUNDAY
ALL NIGHT IN THE BAR

EVERY NIGHT
10:00 PM - MIDNIGHT

\$3 off House Cocktails

\$1 off Draught Pints

Daily White or Red \$7.50

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

Olives.....\$3

Frites, béarnaise aioli*.....\$4

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

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

Field Greens*.....\$7

Macaroni Gratin.....\$8

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

Foie Gras Torchon.....\$18

Roasted Marrow Bones.....\$19

Charcuterie Board, *daily selection*.....\$22

CHALKBOARD SPECIALS

Charcuterie Board.....\$6.50 ea. /\$28

Mull'aletta, olive relish

Crispy Rillon, tomato jam

Deviled Egg, smoked cod

Pork Rilette, dates

Duck Ham

Chicken Liver Mousse, port-glazed shallots

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

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

Cottonseed (goat/cow) North Carolina

Jerseyhoeve Schorren (cow) Netherlands

Bleu de Brebis (sheep) Larzac

Oysters,

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

WE ARE NO LONGER A GRATUITY FREE RESTAURANT

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.