

## 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

<i>Charcuterie Board</i> .....\$6.50 ea. /\$26	<i>Cheese Board</i> .....\$6.50 ea. /\$16
Mull'aletta, olive relish	Crottin d'Antan (goat) Loire
Pork Rillon, rémoulade	Gruyere d'Alpage (raw cow) Switzerland
Deviled Egg, smoked trout	Tomme L'Estaing (raw sheep) Larzac
Pork Rilette, dates	
Duck Ham	
Chicken Liver Mousse, port-glazed shallots	<i>Oysters,</i>
<i>Soupe du Jour</i> .....\$6 cup /\$10 bowl	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,* <i>daily selection</i> .....	\$1.75ea.
Olives.....	\$3
Frites, béarnaise aioli*.....	\$4
Chicken Liver Mousse, port shallots.....	\$4
Double Brie Burger*.....	\$6
Field Greens*.....	\$6
Macaroni Gratin.....	\$8
Cheese Plate, <i>daily selection</i> .....	\$13
Foie Gras Torchon.....	\$16
Roasted Marrow Bones.....	\$19
Charcuterie Board, <i>daily selection</i> .....	\$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,