

# DINNER

Daily | 4:30 - 10:00

*Herb and Fennel Marinated  
Castelvetrano & Niçoise Olives....* \$4

*Charcuterie.....*\$6 ea/\$25  
Toulouse Sausage, cassoulet beans, breadcrumbs  
Ham and Cheese Croquette, pickled mustard seed  
Deviled Egg, chorizo, crispy garlic  
Pork Belly, harissa crème fraîche, chives  
Chicken Liver Mousse, port-glazed shallots

*Fromage.....*\$6 ea. \$15 for 3 \$25 for 6  
Mothais Sur Feuille (goat) Loire  
Brillat Savarin (cow) Burgundy  
Soumaintrain(raw cow\*) Burgundy  
Ossau Iraty Montagne (sheep) Pyrenees  
Comté (raw cow\*) Jura  
Bleu de Brebis (sheep) Languedoc

*Oysters,*  
Daily selection\*.....\$4 ea. /\$18 1/2dz.  
calvados cocktail sauce  
champagne mignonette

## PETITS PLATS

*Field Greens Salad*  
blackberry vinaigrette, Emmental cheese \$12

*Baby Arugula Salad*  
orange-moscatel dressing, spiced walnuts, grapes,  
fromage de brebis \$15

*Mussel Frites*  
fennel, tomato,  
fine herbs, fish "fumayo"\* \$18

*Roasted Marrow Bones*  
sweet mustard grilled cheese sandwich,  
garlic confit, fresh plums \$20

*Scallop Tartare*  
green pepper granité, compressed melon  
avocado crème fraîche, basil \$18

*Smoked Salmon Spaghetti*  
dill, cream, shaved garlic \$17

*Seared Foie Gras*  
ham and cheese rice cakes, poached apricot, scallions,  
house made "spam"\* \$26

## GRANDS PLATS

*Pan Roasted Cod*  
spaghetti squash, pickled apples, shiitake chips,  
cider beurre rouge \$29

*Chicken-Fried Trout*  
pickled carrots, dill, radishes, dijon, gribiche\* \$28

*Tart Provençal*  
grilled zucchini, niçoise olive, artichoke,  
roasted tomato vinaigrette \$25

*Grilled Bone-in Pork Chop*  
honey garlic butter, green beans, olives,  
charred watermelon \$30

*Seared Duck Breast*  
creamed corn, roasted chanterelles, plums,  
scallions, fried shallots \$32

*Steak Frites*  
onion jam, green peppercorn hollandaise,  
'frites Petit Oiseau'\*  
*flat iron* \$29  
*new york* \$39

*Double Brie Burger*  
spiced ketchup, onion, pickles, 'frites Petit Oiseau'\* \$17  
(available à L'américaine)

## PLUS

*'Frites Petit Oiseau'*  
chopped herbs, parmesan  
béarnaise aioli\* \$6

Summer Squash  
pine nut purée, harissa vinaigrette,  
cherry tomatoes \$9

Grilled Broccoli  
avocado yogurt, corn relish,  
saffron aioli\* \$9

Macaroni Gratin \$10

Roasted Chanterelles  
candied hazelnuts,  
balsamic, smoked butter \$13

Heirloom Tomatoes  
black pepper-zinfandel vinaigrette,  
blue cheese, smoked onions \$9



\*Eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness.  
Our freshly shucked oysters are served raw. Our burgers are cooked to order.  
Many dishes include ingredients not listed on the menu.  
Please let us know if you have allergies or food sensitivities.