

# DINNER

Daily | 4:30 - 11:00

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

*Charcuterie.....*\$6 ea/\$25  
Boudin Noir, potato, apple butter  
Ham, lemon-pepper honey, whipped brie  
Deviled Egg, mayo, saucisson\*  
Head Cheese Terrine, mirepoix, chili aioli\*  
Chicken Liver Mousse, port-glazed shallots

*Fromage.....*\$6 ea. \$15 for 3 \$25 for 6  
Tomme de Grand Mere (goat) Loire  
Tomme d'Estaing (sheep) Larzac  
Munster (cow) Alsace  
Tomme Haut Barry (raw sheep) Larzac  
Beaufort d'Ete (raw cow) Savoie  
Fourme d'Ambert (cow) Auvergne

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

## PETITS PLATS

*Field Greens Salad*  
moscatel vinaigrette, gruyere, currants \$10

*Roasted Beets*  
mâche, peppered shallots, caramelized squash,  
blue cheese, walnuts \$12

*Ricotta Gnocchi à la Bourguignon*  
red wine braised beef,  
brown butter carrots, parmesan \$15

*Roasted Marrow Bones*  
trotters, grilled orange zest, parsley, garlic bread \$18

*Scallop Tartare*  
avocado, kumquat, parsnip cream,  
black truffle aioli\* \$16  
*add shaved Perigord truffle \$15 supp.*

*Terrine de Foie Gras*  
pineapple-rum compote, ginger toasted challah \$22

*Crispy Sweetbreads*  
spaghetti, epoisses, Perigord truffle \$25

## GRANDS PLATS

*Cider Glazed Salmon*  
creamy spaetzle, bacon, chestnuts,  
shaved brussels sprouts \$30

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

*Mushroom Leek Crêpe*  
soft boiled egg, balsamic brown butter, hazelnuts \$23

*Braised Kurobuta Pork Short Ribs*  
black eyed peas, curry raisin vinaigrette,  
bacon, charred scallions \$29

*Poulet et Porc*  
chicken thigh & pork belly, grilled broccoli,  
mushroom cream, cheesy dumpling \$25

*Steak Frites*  
onion jam, green peppercorn hollandaise,  
'frites Petit Oiseau'\*  
*flat iron \$26*  
*new york \$39*

*Double Brie Burger*  
spiced ketchup, onion, pickles, 'frites Petit Oiseau'\* \$16  
(available à L'américaine)

## PLUS

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

Mushroom Creamed Spinach,  
fried shallots \$8

Fried Brussels Sprouts,  
truffle vinaigrette, fondue \$8

Macaroni Gratin \$10

Orange Braised Carrots,  
black garlic, pine nuts \$8

Garlic Roasted Parsnips,  
chili mayo, herb pistou \$8



\*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.