

# HAPPY HOUR

## 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 - 11:00PM

### COCKTAILS

prices marked at \$3 off

*Easter Isle Seat* .....\$10  
Aged Rum, Mezcal, Pineapple, Cinnamon, Lime, Habanero

*Vitruvian Man* .....\$10  
Campari, Lambrusco, Sweet Vermouth, Fresh Orange, Tonic

*L'Étranger - The Stranger*.....\$10  
Pineapple Rum, Freeland Gin, Falernum, MP Roux, IPA

*Biarritz Spritz*.....\$9  
cognac, Tom's Petit Picon, lemon, grenadine, sparkling

*Pan-Pan* .....\$10  
Mezcal, Tequila, Fresh Lemon, Maple, Cardamom

*Loiseau D'hiver - Winter Bird*.....\$10  
Pear Brandy, Cranberry, Chartreuse, Maraschino, Lemon

*La Comtesse - The Countess* .....\$10  
Jameson, Bergamot, Lime, Aquafaba, Grapefruit

*Gran Expatrié - Great Expatriate*.....\$10  
Rittenhouse, Gran Classico, Ancho Reyes, Cocchi Torino

*Old Fashioned -choose one-*

Fumee: Bourbon, Fernet, Lapsang Souchong Cordial \$10

Rye: High Proof Rye, Sugar, Bitters .....\$9

Bourbon: High Proof Bourbon, Sugar, Bitters ..... \$9

### WINE

*Red or White* .....\$7.50

Daily Selections

## FOOD SPECIALS

*Toasted Savoy Cabbage*.....\$8

*Charcuterie Board Chef's Selection* .....\$22

*Cheese Board Chef's Selection* .....\$13

*Oysters Chef's Selection\** ..... 1/2 off

*Macaroni Gratin* .....\$8

*Marinated Olives* .....\$3

*Frites bearnaise aioli\** .....\$4

*Chicken Liver Mousse* .....\$4

*Double Brie Burger\** .....\$7

*Roasted Marrow Bones* .....\$19

*Foie Gras Torchon* ..... \$17

## EARLY & LATE APPETIZERS

*Endive Salad* .....\$14

*Beef Tartare* .....\$19

*Steamed Mussels* .....\$17

*Seared Foie Gras* .....\$27

## EARLY & LATE ENTREES

*Chicken Fried Trout* .....\$28

*Smoked Paprika Fettuccine* .....\$24

*Hanger Steak au Poivre* .....\$28

*Baguette Jambon de Paris* .....\$13

## EARLY & LATE SIDES

*Roasted Mushrooms* .....\$12  
black garlic vinaigrette, hazelnuts

*Fried Brussels Sprouts Leaves*.....\$12  
caramelized butternut squash, cashew cream, oil cured chili