

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 - MIDNIGHT

COCKTAILS

prices marked at \$3 off

Indian Summer.....\$10

Gin, Vodka, Sun Gold Tomato, Dolin Blanc, Salt & Pepper

Easter Isle Seat\$10

Aged Rum, Mezcal, Pineapple, Cinnamon, Lime, Habanero

Vitruvian Man\$10

Campari, Lambrusco, Sweet Vermouth, Fresh Orange, Tonic

Sunprayer.....\$10

Old Tom + London Dry Gin, Suze, Thyme, Orange Blossom

Biarritz Spritz.....\$9

cognac, Tom's Petit Picon, lemon, grenadine, sparkling

Pan-Pan\$10

Mezcal, Tequila, Fresh Lemon, Maple, Cardamom

La Comtesse\$10

Jameson, Bergamot, Lime, Aquafaba, Grapefruit

Gran Expatrié.....\$11

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

Field Greens Salad\$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\$18

EARLY & LATE APPETIZERS

Endive Salad\$14

Beef Tartare\$21

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

Smoked Oysters.....\$12

macerated shallots, radish greens, piquillo coulis*

Fried Brussels Sprouts Leaves.....\$12

caramelized butternut squash, cashew cream, oil cured chili