

LUNCH



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
Brillat Savarin (cow) Bourgogne
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



GRANDS-PLATS

Fried Chicken Cobb Salad

bacon, blue cheese, avocado, ranch de Provence \$17
substitute grilled portobello

Omelette

finest herbes, garlic goat cheese, mâche,
truffle vinaigrette \$13
add shaved Perigord truffle \$15 supp.

Garlic Sausage

apple mustard, bacon baked beans,
shaved brussels sprout salad \$15

Chicken-Fried Trout

pickled carrots, dill, radishes, dijon, gribiche* \$28
Half Trout \$15

Mushroom Leek Crêpe

soft boiled egg, balsamic brown butter, hazelnuts \$23

Flat Iron Steak Frites

onion jam, green peppercorn hollandaise,
'frites Petit Oiseau'* \$26

French-Onion Soup Dip Sandwich

'frites Petit Oiseau' \$18

Double Brie Burger

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

JUST A SIP

4oz. Glass of White Wine \$6

Half Martini (vodka or gin) \$6

House Sodas (non-alcoholic) \$4²⁵

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

Scallop Tartare

avocado, kumquat, parsnip cream,
black truffle aioli* \$16

Terrine de Foie Gras

pineapple-rum compote, ginger toasted challah \$22

Soup du Jour

cup \$6 / bowl \$10

PLUS

'Frites Petit Oiseau'

chopped herbes, 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, cumin, pine nuts \$8

Garlic Roasted Parsnips,
chili mayo, mint 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.

WINES BY THE GLASS

SPARKLING

Rosé Pétillant, *Exilé*, Domaine Jousset, '17, Loire...12
Crémant du Jura, Domaine Tissot, NV, Jura.....15

CHAMPAGNE HALF BOTTLES

Brut, *Blanc de Blancs*, Diebolt-Vallois, NV (375ml).....54
Brut Rosé, *Oeil de Perdrix*, Jean Vesselle, NV (375ml)...60
Brut Rosé, *de Saignée, 1er Cru*, Geoffroy, '13 (375ml).....69

WHITE

Belle Oiseau 'Edelzwicker' (*Pinot Gris/Riesling/Muscat/Gewürz.*,
(by Belle Pente), '16, Yamhill-Carlton...11
Saumur, *St-Cyr-En-Bourg*, Arnaud Lambert, '17, Loire..10
Entre-Deux-Mers, (*Sauv Blanc Blend*), Fontenille, '17, Bordeaux..9
Melon de Bourgogne, Helioterra, '16, Willamette...10
Chardonnay, *Combe Verte*, Walter Scott, '17, Willamette...14
Sancerre, Domaine Cherrier, et fils, '17, Loire.....15
Chablis, *Vieilles Vignes*, Guy Robin, '16, Burgundy.....16

ROSÉ

Corse Calvi, *E Prove*, Dom. Maestracci, '17, Corsica.....10

RED

Pinot Noir, Violin, '15, Eola-Amity Hills.....14
Côtes-du-Rhône, Dom. Rouge Blue, '15, S. Rhône.12
Chinon, (*Cabernet Franc*), Soif Dom. De Noiré, '17, Loire...10
Gaillac, (*Braucol*) *Croix d'Azal*, Dom. Philémon, '16, Sud-Ouest..8
Côte Roannaise, (*Gamay*), Dom. des Pothiers, '17, Loire..11
VDF Mont-Caume, (*Mourvèdre Blend*), Gaussen, '15, Provence....10
Crozes-Hermitage, *Espiègle*, Dom. Betton, '17, N. Rhône...17



in the spirit of... FRENCH NEW WAVE CINEMA COCKTAILS \$12

With so many changes in the new year, we turned to the French New Wave Cinema movement, *Nouvelle Vague*, to guide us through our creative process. One of the main achievements of the *Nouvelle Vague* was presenting films through radically different editing and filmmaking techniques. This theme of new perspectives inspired us to pay homage to these influential films.

The following cocktails are now playing:

Jewels & Gin

Gin, Hibiscus, Vanilla, Chartreuse, Crème Yvette
[rocks]

Moreau Less

Redbreast 12yr, Chamomile, Meletti, Lemon
[up]

L'Argent - Money

Mezcal, Ancho Chili, Cinnamon, Grapefruit
[super rock]

Tout Va Bien - Everything Is Fine

Rhum, Cognac, Ginger, Pineapple, Lemon
[tall rocks]

HOUSE COCKTAILS \$12

Gran Expatrié

Rittenhouse, Gran Classico, Ancho Reyes, Cocchi Torino
[rocks]

Old Fashioned Fumé

Bourbon, Fernet, Lapsang Souchong, Benedictine
[super-rock]

Winter Bird

Pear Brandy, Cranberry, Chartreuse, Maraschino, Lemon
[up]

DRAFT BEER \$7

Zoigl-Kölsch, Zoiglhaus, OR (16oz) (4.9%)
Belgian Blonde, Mazama, OR (12oz) (7.7%)
Belgian Strong Dark, Baerlic, OR (10oz) (9.4%)
F-Bomb IPA, Stickmen, OR (16oz) (7%)

BOTTLED BEER & CIDER

Mexican Lager, Ex Novo, OR (12 oz)(5%).....5
Wiesen Edel-Weisse, George Schneider, DE (16.9 oz)(6.2%)...11
La Merle Saison, North Coast, CA (12 oz)(7.9%).....6
Kili Witbier, Logsdon Ales, OR (12.68 oz)(5.5%).....13
Grand Cru Belgian Strong Ale, Mazama, OR (16.9oz)(10%)....15
Hop Head Imperial IPA, Bend Brewing, OR (16oz)(9%)..8
Tsunami Stout, Pelican, OR (12oz)(7%).....6
Hawk Haus Cider, E.Z. Orchards, OR (16.9 oz)(5%).....14
Clausthaler, (non-alcoholic), DE (11.2 oz).....5

FEATURED BEER

Ferme Rouge Tart Red, Little Beast, OR
(12.68 oz)(7.5%)
\$16/Bottle

Charles Porter and Brenda Crow have mastered the zen art of farmhouse beer. This is a barrel-aged mixed culture red with a laser beam of tart acidity, and a complex, dry malt profile. Perfect for bracing against crisp winter days.

SOFT

Mountain Valley Sparkling Water (500ml).....5.⁰⁰
House-made Lemonade or Soda (daily selection)...4.²⁵
Fever Tree Ginger Beer or Tonic Water.....4.⁰⁰
Coke, Diet Coke, Ginger Ale or Sprite.....3.⁵⁰
Iced Tea.....4.⁰⁰

