

LUNCH

Mon - Fri | 11:30-2:30

APPETIZERS

Field Greens Salad
moscatel vinaigrette, Gruyere \$13

Escargot
parsnips noodles, toasted hazelnut herb butter,
parmesan \$17

Herbes de Provence Flatbread
fresh sheep cheese, green garlic oil,
zucchini, cured olives* \$15

Ahi Tuna Tartare
avocado carpaccio, watermelon, lime salt,
shallot, celery, sesame* \$19

Roasted Marrow Bones
leeks, tapenade, squid, flat leaf parsley \$20

Seared Foie Gras
mint crêpe, smoked strawberry fromage,
strawberry purée, marcona almonds* \$27

Foie Gras Torchon
verjus gelée, lemon herb brioche, figs \$20

Fried Oysters
chile aioli, red onion, fennel, currant* \$13

ENTRÉES & SANDWICHES

Seared Albacore Tuna
blistered green beans, soft boiled egg,
oil-cured olives* \$19

Chicken-Fried Trout
gribiche, pickled carrots, radishes, herbs* \$28
Half Trout \$15

Open-Faced Corn Ravioli
crispy duck confit, mushrooms, foie beurre blanc,
cornflake crumble, apricots \$27

Hanger Steak Au Poivre
frites, goat cheese* \$28

Roasted Corn & Rye Tart
cherry tomato, sheep cheese,
tomato crème fraîche \$24

Baguette Jambon de Paris
gruyère, dijon, greens \$13

Shrimp Toast
artichoke aioli, capers, olives, greens* \$13

Grilled Carrot Sandwich
carrots, heirloom tomato, arugula, carrot aioli,
Oregon bleu cheese* \$15

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

JUST A SIP

4oz. Glass of White Wine \$5

Half Martini (vodka or gin) \$5

House Sodas (non-alcoholic) \$4²⁵

CHALKBOARD SPECIALS

Charcuterie Board
daily selection
\$28

Oysters,
*Daily Selection**
\$3.50 ea. / \$36dz.

Cheese Plate
daily selection
6.50 ea. / \$16

Soupe du Jour,
\$6 cup / \$10 bowl

SIDES

Castelvetrano & Niçoise Olives \$4

Macaroni Gratin \$10

Frites, Béarnaise Aioli* \$7

Green Beans,
Fromage Blanc, Walnut Crumb,
Shallots \$9

Roasted Mushrooms,
Black Garlic Vinaigrette,
Hazelnuts \$12

Smoked Oysters,
Macerated Shallots, Radish Greens,
Piquillo Coulis \$12

PRIX-FIXE

3 course for \$33

1. Soupe du Jour or Green Salad

2. Daily Special

3. Pot de Creme du Jour, a Dozen Macarons,
Scoop of Ice Cream or Sorbet

*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.

