

# LUNCH

Mon - Fri | 11:30-2:30

## APPETIZERS

*Field Greens Salad*  
moscatel vinaigrette, Gruyere \$12

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

*Steamed Mussels*  
mustard butter, white wine, leeks,  
garlic confit, grilled boule \$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*  
preserved lemon, pistachios,  
funnel cake pieces, cranberries\* \$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*

*Seared Duck Breast*  
acorn squash purée, brussels sprouts,  
chanterelles, spiced tea gastrique \$28

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

*Smoked Paprika Fettuccine*  
zucchini purée, truffle mushroom butter,  
pickled eggplant \$24

*Baguette Jambon de Paris*  
gruyère, dijon, 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) \$4<sup>25</sup>

## 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

Fried Brussels Sprouts Leaves,  
Caramelized Butternut Squash,  
Cashew Cream, Oil Cured Chili \$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.

