

LUNCH

Mon - Fri | 11:30-2:30

APPETIZERS

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

Toasted Savoy Cabbage
pomegranate, rosemary almonds, Oregon blue \$12

Escargot
mornay, horseradish pistou,
grilled baguette \$17

Steamed Mussels
mustard butter, white wine, leeks,
garlic confit, grilled boule \$15

Beef Tartare
pickled pear, toasted chili pine nuts,
cure yolks, endive cups, oregano aioli* \$19

Roasted Marrow Bones
scallop crème fraîche, gremolata,
grilled pickled onions \$19

Seared Foie Gras
preserved lemon, pistachios,
funnel cake pieces, cranberries* \$27

Foie Gras Torchon
lemon thyme brioche, squash marmalade \$19

ENTRÉES & SANDWICHES

Seared Albacore Tuna Niçoise
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,
fried shallots \$24

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

*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

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 Cabbage 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.

