

CHALKBOARD SPECIALS

Charcuterie Board.....\$6.50 ea. /\$28

Cocoa Terrine, coffee bbq

Pork Croquette, house jam

Pork Rillon, pear slaw, honey aioli

Deviled Egg, smoked fish

Salmon Rilette, gribiche, dill

Chicken Liver Mousse, port-glazed shallots

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

Cheese Board.....\$6.50 ea. /\$16

Jeune Autize (goat) Vendée

Rocchetta (cow & sheep) Piedmont

Tomme Haut Barry (raw sheep) Larzac

Oysters,

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

DINNER FISH SPECIAL:

Cedar Planked Salmon

parsnip purée, chorizo, rutabaga,

smoked salmon beurre, herbs \$31

SOUPE DU JOUR:

Carrot

ricotta, honey vinaigrette, toasted almonds