

# TO EAT

## SMALL PLATES

### OYSTERS\* 3 ea.

Mignonette (gf)

### BREAD 5

Cultured Butter (veg)

### VEGETABLE SOUP 9

Tarragon Pistou (vegan, gf)

### BUTTER LETTUCES 12

Dill Creme Fraiche Vinaigrette, Pickled Shallots,

Green Garlic Croutons (veg)

### WARM FRISÉE AND LARDONS 14

Frisee, Crispy Lardons, Poached Egg, Chives,

Dijon Vinaigrette (gf)

### BLANCHED ASPARAGUS 10

Sauce Gribiche, Brown Butter Bread Crumb (veg)

### CHILLED LENTILS 12

Mushroom Ragout, Herbs (vegan, gf)

### POTATOES AU RACLETTE 13

Pickled Fennel, Cornichons (veg, gf)

### BEEF TARTARE 12

Egg Yolk, Fennel and King Trumpet Relish,

Crostini

### DUCK CONFIT 21

Cassoulet Beans, Fennel, Apple (gf)

## CHEESE

All Cheese Served w/ Baguette

### TOMME DE SAVOIE 12

Salted Butter

### HEXAIRE MUNSTER 12

Caraway Crumble

### SAINT NECTAIRE 11

Mebrillo

### BRILLAT-SAVARIN 14

Wild Flower Honey

### SECRET DE COMPOSTELLE 10

Modi Apples

### DELICE DE POITOU 10

Kumquat and Passion Fruit Jam

### CAMEMBERT FERMIER 27

Green Garlic Oil

## CHARCUT'

### PORC TERRINE AU FOURME

D'AMBERT 10

Sourdough, Beet Mustard

## SWEET

### TARTE TATIN 10

Apple, Pastry (veg)

### POACHED PEAR 8

Orange, Riesling (vegan)

# TO DRINK

## SPARKLING

### CHARDONNAY/PINOT BLANC 16/65

Melanie Pfister, 'Breit', Alsace, 2017

### ROSÉ OF GAMAY 16/64

Domaine Migot, Brut, Lorraine, NV

## ROSÉ

### ROSÉ OF CABERNET FRANC 12/48

Charles Joguet, Chinon, Loire

## WHITE

### REISLING 11/44

Kuentz-Bas, Alsace, 2019

### SAUVIGNON BLANC 10/40

Patient Cottat, 'Le Grand Caillou', Loire, 2020

### MELON DE BOURGOGNE 13/52

Eric Chevalier, 'Clos de la Butte', Muscadet, 2020

### CHARDONNAY 17/68

Domaine Jean-Luc Mouillard, 'Bas de la Chaux',

Cotes du Jura, 2018

### CHARDONNAY 65

Kevin Bouillet, 'Pepins Blancs', Jura, 2020

### CHENIN BLANC 17/69

Domaine de la Roche Bleu, 'Jasnieres', Loire

### CHENIN BLANC 78

Domaine de la Taille aux Loups,

'Clos de Mosny', Montlouis sur Loire, 2019

### VIOGNIER 48

Jean-Luc Colombo, Languedoc-Roussillon, 2019

### SAVAGNIN 85

Domaine Rolet, 'Vin Jaune', Arbois, 2012

## RED

### GAMAY 17/69

Domaine Sources D'Agape, 'Cote de Besset',

Saint Amour AOP, 2019

### POULSARD 17/68

Domaine Rolet, 'Vielles Vignes', Abois, Jura, 2018

### CABERNET FRANC 15/60

Domaine Dozon, Clos du Saut au Loup,

Chinon, 2019

### CABERNET FRANC 64

Catherine et Pierre Breton, 'Trinch', Bourgueil,

Loire, 2020

### GRENACHE/SYRAH/MOURVEDRE 17/68

Domaine Ruffinato, L'Infante, Rhone, 2018

### SYRAH 13/52

Domaine Si le Vin, Peaugres, Rhone Valley, 2020

### SYRAH 75

Domaine Faury, St. Joseph, Northern Rhone, 2018

## BEER & CIDER

### PILSNER 9

Dieu du Ciel!, Boire Prague et Mourir (16oz)

### SESSION IPA 8

Berryessa, Mini Separation Anxiety (16oz)

### DRY HOPPED SAISON 12

Cellardor, ++Good (16oz)

### WITBIER 25

Tired Hands, Antenna (750ml)

### CIDER 13

Cidrerie Du Leguer, Granit (330ml)

\*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note: A 4% service fee is added to dine-in bills to help cover the cost of employee health benefits.



04/15/22