

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

Spring Vegetable Barigoule, 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

CANTAL 10

Cultured Butter

BRILLAT-SAVARIN 14

Wild Flower Honey

BETHMALE CHEVRE 10

Modi Apples

FOURME D'AMBERT 10

Honey Caramlized Onions

CAMEMBERT FERMIER 27

Green Garlic Oil

SWEET

APRICOT TARTE 10

Fromage Blanc, Streusel (veg)

POACHED PEAR 8

Orange, Riesling (vegan)

TO DRINK

SPARKLING

AUXERROIS & PINOT NOIR 17/68

Domaine Mann, Cremant Brut Nature,
Alsace, 2018

ROSÉ OF GAMAY 16/64

Domaine Migot, Brut, Lorraine, NV

ROSÉ

ROSÉ OF CABERNET FRANC 12/48

Charles Joguet, Chinon, Loire

WHITE

SAUVIGNON BLANC 10/40

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

MELON DE BOURGOGNE 12/48

Poiron Dabin, Sevre et Maine, Loire, 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, 2019

CHENIN BLANC 78

Domaine de la Taille aux Loups,
'Clos de Mosny', Montlouis sur Loire, 2019

VIIGNIER 48

Jean-Luc Colombo, Languedoc-Roussillon, 2019

SAVAGNIN 85

Domaine Rolet, 'Vin Jaune', Arbois, 2012

RED

PINEAU D'AUNIS 16/64

Lecointre, Anjou, Loire, 2020

TROUSSEAU 14/56

Domaine Badoz, Cotes du Jura, 2018

CABERNET FRANC 15/60

Domaine Dozon, Chinon, 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

LAGER 6

Bike Dog, Bici Perro (16oz)

SESSION IPA 8

Berryessa, Mini Separation Anxiety (16oz)

SAISON 7

Urban Roots, Perpetual Journey (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.



05/20/22