

TO EAT

SMALL PLATES

OYSTERS* 3.5 ea./18 half dozen
Mignonette (gf)

BREAD & BUTTER 5
Cultured Butter (veg)

SALMON RILLETTES 9
Sourdough

COLD MELON & CUCUMBER SOUP 9
Marinated Cherry Tomato (vegan, gf)

CHEESE PLATE 19
Selection of Three Cheeses, Bread, Accoutrements

BEEF TARTARE 15
Egg Yolk, Fennel and King Trumpet Relish,
Potato Chips (gf)

DUCK CONFIT 21
Cassoulet Beans, Fennel, Apple (gf)

SALADS

STONE FRUIT SALAD 10
Whipped Fromage Blanc, Honey Lavender
Vinaigrette (veg, gf)

WARM FRISÉE AND LARDONS 14
Frisee, Crispy Lardons, Poached Egg, Chives,
Dijon Vinaigrette (gf)

BUTTER LETTUCES 10*
Dill Creme Fraiche Vinaigrette, Pickled Shallots,
Radish (veg, gf)

*Add Salmon Rillettes +5

SANDWICHES & QUICHE

TOASTED SANDWICH AU JAMBON 12
Sourdough, Herb Mustard Butter, Jambon,
Emmental

TOMATO TARTINE 10
Sourdough, Emmental, Sorrel Green Goddess,
Heirloom Tomato, Pickled Pepper (veg)

QUICHE 8
Potato, Caramelized Onion, Green Onion,
Tomme (veg)

SWEET

PEACH TARTE 10
Fromage Blanc, Streusel (veg)

HAPPY HOUR

Monday-Friday from 4pm-6pm
Weekends from 2pm-4pm

\$10 BTG WINE SPECIALS
Ask for details

\$35 WINE BOTTLE SPECIALS
Ask for details

\$8 BITES
Happy Hour Cheese Selection
Country Terrine

\$6 BITES
Onion Dip
Marinated Olives

**\$2 OYSTERS WITH ANY WINE
BOTTLE PURCHASE**

TO DRINK

SPARKLING

CHARDONNAY & PINOT NOIR 16/64
Domaine Gouffier, 'Extra Brut', Bourgogne, 2018

**ROSÉ OF CABERNET FRANC &
GAMAY** 14/56
Charles Bove, Loire, NV

WHITE

MELON DE BOURGOGNE 12/48
Poiron Dabin, Sevre et Maine, Loire, 2020

CHARDONNAY 15/60
Chateau De Lavernette, Beaujolais Blanc, 2018

GRENACHE BLANC & MACABAO 13/52
Les Clos Perdus, 'L'Année Blanc, Cotes Catalenes

LE BLANC 14/56
Souleil Vin De Bonte, Vin De France, 2020

CHENIN BLANC 17/69
Champalou, Loire, 2020

SEASONAL SPRITZ

À LA BONNE FRANQUETTE 10
Cider, Plum Lavender Syrup
Lemon LaCroix, Garnish

RED

CABERNET FRANC 14/52
Chateau de Couline, Chinon, Loire, 2020

RHONE BLEND 15/60
Domaine de la Graveirette, 'Ju de Vie', Rhone
Valley 2019

GRENACHE/SYRAH/MOURVEDRE 17/68
Domaine Ruffinato, 'L'Infante', Luberon 2015

SYRAH 17/68
Domaine Vincent Paris, Vin De Pays Des Collines
Rhodaniennes, 2019

SYRAH 75
Domaine Faury, St. Joseph, Northern Rhone, 2018

BEER & CIDER

PILSNER 7
Bike Dog, Saaz Dude (16oz)

PALE ALE 8
Berryessa, Markley Cove (16oz)

SAISON 7
Urban Roots, Tomorrows Verse (16oz)

CIDER 13
Cidrerie Du Leguer, Granit (330ml)

CIDRE BOUCHE 30
Etienne Dupont, Brut De Normandie (750ml)

*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.



08/19/22