

# TO EAT

## SMALL PLATES

### BREAD & BUTTER 7

Cultured Butter (veg)

### OYSTERS 3.5 ea

Shallot Mignonette

### SALMON RILLETTES 10

Sourdough

### CHARCUTERIE PLATE 18

Pickles, Bread and Butter

### BEEF TARTARE 15

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

### DUCK CONFIT 21

Chilled Lentil Salad, Green Apple, Fennel Slaw  
(gf)

## SOUP & SALADS

### STONE FRUIT SALAD 10

Killdeer Lavender Honey Vinaigrette, Sweet  
Corn, Fromage Blanc (gf)

### SUMMER BEAN SALAD 10

Lemon Oregano Vinaigrette, Romano Beans,  
Serpent Cucumber, Olive, Pickled Gypsy Peppers  
(vegan, gf)

### WARM FRISÉE AND LARDONS 15

Frisee, Crispy Lardons, Poached Egg, Chives,  
Dijon Vinaigrette (gf)

### BUTTER LETTUCES 12\*

Pickled Shallot, Radish, Dill Dressing (veg, gf)  
\*Add Salmon Rillettes \$5

### MUSHROOM CONSERVA SALAD 12\*

Mixed Greens, Carrot Ribbons Herbed Yogurt  
Vinaigrette (veg, gf)

## SANDWICHES & QUICHE

### TOASTED SANDWICH AU JAMBON 14

Sourdough, Herb Mustard Butter, Jambon,  
Emmental

### SANDWICH AUX RILLETTES 16

Shredded Duck, Frisee, Grilled Baguette, Dijon

### CHERRY TOMATO & WHITE CORN

#### TARTINE 14

Grilled Sourdough, Lemon Zest, Belle Saison  
Mousse (veg)

### QUICHE 10

Leek, Carmelized Onion, Green Onion, Raclette

## SWEET

### STONE FRUIT TARTE 10

## HAPPY HOUR

Tuesday-Saturday from 4pm-6pm

### \$10 BTG WINE SPECIALS

#### \$5 BEER

Ask Server For Details

### \$35 WINE BOTTLE SPECIALS

Ask Server For Details

### \$10 TOULOUSE SAUSAGE

Sauerkraut Mustard, Greens

#### \$8 BITES

Happy Hour Cheese Selection  
Pork and Brandy Pate  
Onion Dip

#### \$5 BITES

Marinated Olives or Seasoned Nuts

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

\*Served raw or undercooked or contains raw or undercooked ingredients. Consumption of raw shellfish and undercooked 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.

# TO DRINK

## SPARKLING

### ROSÉ OF GAMAY 16/64

Domaine Migot, Brut, Lorraine, NV

### CREMANT D' ALSACE 16/64

Charles Frey, Brut, 2020

### PET NAT OF ALIGOTE 16/64

Domaine Coreaux de Margots, Bourgogne

### SAVAGNIN 120

Domaine Du Pelican, Brut "S" Zero, 2019

## ROSÉ

### SYRAH / GRENACHE / CINSAULT 15/60

Chateau Beaubois, Rhone, 2021

### CABERNET FRANC 16/64

Thibaud Boudignon, Loire, 2022

## WHITE

### CHARDONNAY 15/60

Les Grands Terroirs, Rene Lequin-Colin, 2021

### CLAIRETTE 15/60

Domaine Le Galantin, Bandol, 2021

### MUSCADET 16/64

Chereau-Carre du Chateau de Chasseloir,  
Sevre-et-Maine, 2018

### CHENIN BLANC 17/68

Domaine Frederic Mabileau, Saumur, 2013

### CHENIN BLANC 75

Clos de Plantes, Middle Loire, 2021

## SEASONAL

### LA BONNE FRANQUETTE 14

Summer Fruit Cordial, Sparkling Wine

## RED

### GAMAY 17/68

Domaine Sancy Thomas Broyer, Julienas, 2020

### CABERNET FRANC 17/68

Domaine De La Paleine, Saumur, NV

### SYRAH, GRENACHE & CINSAULT 15/60

Les Eminades, Saint-Chinian, 2021

### SYRAH 16/64

Jean-Francois Jacouton, Rhone, 2020

### MOURVEDRE & GRENACHE 82

Domaine Marie Berenice, Bandol, 2019

## BEER & CIDER

### SESSION IPA 8

Berryessa Brewing, Mini Speration Anxiety (16oz)

### IPA 8

Dunloe Brewing, Mental Thoughts (16oz)

### CIDER 14

Far West Cider, You Guava Be Kidding Me (16oz)

## NON-ALCOHOLIC

### MON CHERI 7

Berry + Lime + Soda Water

### SPARKLING LEMONADE 5

### MANDARIN OR GUAVA SODA 5

### SPARKLING WATER 5

### ROOT BEER 5



All sales of wine by the bottle are final with the exception of flawed wines.

07/22/2023