

TO EAT

SHARE PLATES

BREAD & BUTTER 7

Cultured Butter (veg)

OYSTERS 3.5 ea

Shallot Mignonette

SALMON RILLETTES 12

Sourdough

SHRIMP COCKTAIL 12

Poached Shrimp, Horseradish Cocktail Sauce (gf)

DUCK LIVER MOUSSE 15

Rhubarb Preserves, Sourdough Crostini

RACLETTE POTATOES 16

Roasted Potatoes, Garlic Confit, Raclette Fondue (veg)

BEEF TARTARE 21

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

SOUP & SALADS

CARROT VANDOUVAN 12

Carrot, Vandouvan, Creme Fraiche (gf, veg)

WARM FRISÉE AND LARDONS 20

Poached Egg, Chives, Dijon Vinaigrette (gf)

BUTTER LETTUCES 15*

Pickled Shallot, Radish, Dill Dressing (gf, veg.)

*Add Salmon Rillettes \$5

LOLLA ROSA SALAD 12*

Fine Herb Vinaigrette, Snap Peas, Carrot Ribbons (gf, vegan)

SANDWICHES & QUICHE

TOASTED SANDWICH AU JAMBON 16

Herb Mustard Butter, Jambon, Emmental

SANDWICH AUX RILLETTES 18

Shredded Duck, Frisee, Grilled Baguette, Dijon

QUICHE 10

Potato, Caramelized Onion, Green Onion, Montbosse (veg)

SPRING TARTINE 20

Grilled Sourdough, Belle Saison Mousse, Roasted Asparagus, Spiced Nuts

SWEET

SEASONAL TARTE 10

Apple, Brown Butter Streusel, Rhubarb Preserve (veg)

HAPPY HOUR

Tuesday-Saturday from 4pm-6pm

\$10 WINE SPECIALS

\$5 BEER

Ask Server For Details

\$35 WINE BOTTLE SPECIALS

Ask Server For Details

\$10 BITES

Toulouse Sausage
Happy Hour Cheese Selection
Happy Hour Charcuterie Selection
Onion Dip

\$5 BITES

Marinated Olives
Seasoned Nuts

TO DRINK

SPARKLING

ROSE OF GAMAY 16/64

Brut Rose, Domaine Migot, NV

SAVAGNIN 175

"S" Zero, Domaine Du Pelican, Brut Nature, 2019

ROSÉ / SKIN CONTACT

ROSÉ OF CABERNET FRANC 12/52

Domaine Charles Joguet, Chinon, Loire, 2022

ROSÉ OF TIBOUREN 102

Clos Cibonne, Cuvee Tradition, Cotes de Provence, 2021

WHITE

RIESLING 15/64

Domaine Allimant-Laugner, Alsace, 2021

CHARDONNAY 16/72

Domaine de Chevillard, Savoie, 2018

JACQUERE 18/88

Domaine Rousses, 'La Pente', Savoie, 2021

CLAIRETTE 16/72

Domaine de la Grande Colline, 'Bibendum', Cotes du Rhone, 2021

SEASONAL

LA BONNE FRANQUETTE 14

Seasonal Cordial &, Sparkling Wine

RED

SCIACCARELLU 16/67

Sciaccarellu, Domaine Marquilliani, L'ile De Beaute, Corsica, 2022

GAMAY 14/64

Domaine Migot, Cotes du Toul, 2022

CINSAULT 17/76

Domaine de la Grande Colline, 'Bibendum', Cotes du Rhone, 2021

CARIGNAN & SYRAH 12/48

Château de Fontareche, 'Cuvee Pierre Mignard', Corbieres, 2020

MALBEC 15/60

Château de Fontenay, 'L'Intrepide', Touraine, Chenonceaux, 2019

SYRAH/GRENACHE 17/76

JL Chave, 'Mon Coeur', Cotes du Rhone, 2021

BEER & CIDER

LAGER 8

Urban Roots, "10 Degrees" (16oz)

PALE ALE 8

Berryessa, "Pink Foam" (16oz)

IPA 8

Bike Dog Brewing, "Zebra Pants" (16oz)

CIDER 7

AVAL "Blanc" (12oz)

NON-ALCOHOLIC

MON CHERI 8

Seasonal Cordial, Soda Water

SPARKLING PINK LEMONADE 6

SPARKLING BLOOD ORANGE 7

SPARKLING WATER 3

ROOT BEER 5

*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.

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



04/18/2024