

TO EAT

SHARE PLATES

BREAD & BUTTER 8

Cultured Butter (veg)

CAULIFLOWER GRATIN 12

Dijon Cream, Green Tomato Mostarda,
Brown Butter Crumble (veg)

HALF DOZEN OYSTERS* 21

Lemon, Mignonette (gf)

STEAMED MUSSELS 18

Garlic Herb Butter, White Wine, Sourdough

DUCK RILLETTES 14

Pickles, Toasted Baguette

ROASTED BINTJE POTATOES 12

Pickled Fennel, Rouille (veg, gf)

TOULOUSE SAUSAGE 16

Dijon Garlic Remoulade, Jardinaire (gf)

SANDWICHES & QUICHE

SPRING TARTINE 17

Roasted Asparagus, Belle Saison Mousse,
Spiced Nuts (veg)

SPINACH & TOMATO QUICHE 12

Raclette, Green Goddess (veg.)*
Add Side Salad \$6

TOASTED SANDWICH

AU JAMBON 16

Herb Mustard Butter, Emmental

SALMON RILLETTES

SANDWICH 21

Mixed Greens, Fennel

SOUP & SALADS

CREAM OF ASPARAGUS SOUP 12

Tarragon Creme Fraiche (gf, veg)

CARROT & COCONUT SOUP 12

Cayenne, Vadouvan (gf, vegan)

SPINACH & FRISÉE SALAD 20

Poached Egg, Lardons,
Warm Dijon Vinaigrette (gf)

BUTTER LETTUCES 15

Pickled Shallot, Radish, Dill Dressing (gf, veg.)*
Add Salmon Rillettes \$6

MIXED BABY LETTUCES 12

Lemon, Herb Vinaigrette, Fines Herbs (gf, vegan)

DESSERT

LEMON & STRAWBERRY

POSSET 12

Strawberry Coulis, Almond Crumble

HAPPY HOUR

Tuesday-Saturday from 4pm-6pm

\$5 BEER

**\$10 GLASSES & \$40
BOTTLES OF WINE**

PLATES

Happy Hour Cheese \$10
Happy Hour Charcuterie \$10
Onion Dip \$10
Duck Mousse \$10

BITES

Marinated Olives \$5
Seasoned Nuts \$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.

TO DRINK

SPARKLING

PET NAT ROSE OF GAMAY 16/68

Chateau Cambon, VdF

CHENIN BLANC 18/82

Taille aux Loups, Brut Tradition, Loire

ROSÉ /CHILLED RED

ROSE MINERVOIS 14/52

Sainte Eulalie, Syrah, Languedoc, 2024

CHILLED RED 15/58

Domaine Hote, Tavel, Carignan, Grenache 2022

WHITE

CLAIRETTE 17/80

Marie Berenice, Bandol, 2021

MELON DE BOURGOGNE 15/58

Haut-Planty, Gwin Evan, Muscadet, 2021

SAUVIGNON BLANC 18/78

Domaine Siret-Cortard, Quincy, 2023

CHENIN BLANC 12/48

Benjamin Serer, Vouvray, 2023

SEASONAL SPRITZ

LA BONNE FRANQUETTE 14

Fresh Fruit Cordial, Sparkling Wine

RED

CORSICAN 15/58

Sciaccarellu, 1769, Domain Venturi, 2022

CORBIERES 17/72

Domaine de Fontaine, Carignan, 2021

CAB FRANC 16/68

Belloniere, Les Battereaux, Chinon, 2021

POULSARD 14/50

Domaine Rolet, Poulard, Arbois, 2022

BEER

PALE LAGER 8

Bike Dog 'Bohemian Pilsner' (16oz)

LAGER 8

Almanac 'American Lager' (16oz)

BELGIAN WIT ALE 7

St. Bernardus, Belgium (12oz)

FRENCH CIDER 7

AVAl Blanc (12OZ)

SANS -ALCOOL

N/A BEER 6

Brew Dog 'Punk AF' IPA (12oz)

SPARKLING BLOOD ORANGE 7

SPARKLING LEMONADE 7

HIBISCUS ROSE SODA 5

BLACK CHERRY SODA 5

CELERY SODA 5

