

TO EAT

STARTERS

BREAD & BUTTER 8
Roasted Tomato & Shallot Butter

TOMATO SOUP 12
Corn Creme (gf)

SPINACH & FRISÉE SALAD 20
Poached Egg, Lardons, Dijon Vinaigrette (gf)

BUTTER LETTUCES 15
Pickled Shallot, Radish, Dill Dressing (gf)
Add Salmon Rillettes \$6

SNACKS

ONION DIP 12
Rosti Potato, Chives

AHI TUNA TARTARE NICOISE 17
Green Bean, Olive, Tomato, Raw Egg (gf)*

CHEESE SELECTION 10
Toasted Baguette, Preserves

CHARCUTERIE SELECTIONS 19
Toasted Baguette, Rotating Meats, Preserves

TIN FISH 19
Sardines in Olive Oil, Cucumbers,
Pickled Onion, Fromage Blanc

PLATES

SPINACH & TOMATO QUICHE 12
Raclette, Green Goddess

PARISIAN GNOCCHI 16
Roasted Chicken, Mushroom, Raclette Gravy

STEAMED MUSSELS 18
Garlic Herb Butter, Baby Tomato, Sourdough

ROASTED ROMANO BEANS 11
Pretzel-Almond Crumb, Brown Butter

ALSACTIAN POTATO SALAD 12
Warm Potatoes, Dill Creme (gf)

CA GROWN SUMMER TARTINE 17
Heirloom Tomatoes, Basil Aioli,
Corn Conserva



TO DRINK

SPARKLING

CREMANT D'ALSACE ROSE 14/60
Dom. Allimant-Laugner, NV

ROSÉ / CHILLED RED

ROSE OF GRENACHE 14/60
Dom. Gavoty, Grand Classique, Provence 2024

WHITE

VOIGNIER 15/64
Domaine Vendome, Rhodaniennes, 2022

SAUVIGNON BLANC 15/64
Dom. du Salvard, "Unique", France 2024

ROUSSANNE 16/68
Domaine Ludovic Archer, Summertime, 2022

CA GROWN CHENIN BLANC 16/68
Haarmeyer, St. Rey, Clarksburg, 2024



RED

GAMAY 15/64
Les Gardes, Macon-Bussieres, 2023

MONDEUSE 17/72
Claude Quenard Et Fils, Savoie, 2020

SYRAH / CABERNET SAUV. 16/68
Domaine Dujac, Saint Auguste, 2020

CARIGNAN 16/68
Inside the Rainbow, Dom. Les Serrals, 2021

SEASONAL SPRITZ

LA BONNE FRANQUETTE 14
Fresh Fruit Cordial, Sparkling Wine

BEER

CZECH STYLE LAGER 9
Urban Roots "10 Degrees" (16oz)

BELGIAN WIT ALE 7
St. Bernardus, Belgium (12oz)

IPA 9
Berryessa, "Seperation Anxiety" (16oz)

HAZY IPA 9
Bike Dog, "Without End" (16oz)

FRENCH CIDER 7
AVAL Blanc/Rose (12oz)

SANS-ALCOHOL

N/A BEER 6
Brew Dog 'Punk AF' IPA (12oz)

SPARKLING BLOOD ORANGE 7.5

BLACK CHERRY SODA 6

ROOT BEER 6

CELERY SODA 6

DIET COKE 6

HAPPY HOUR

Tuesday-Saturday from 3pm-5pm

DRINKS.....

Beer \$5
Wines by the Glass \$10
Bottles of Wine \$40
La Bonne Franquette \$10

BITES

Marinated Olives \$5
Seasoned Nuts \$5
Onion Dip \$10
Duck Mousse \$10

(gf) gluten free

*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.



9/5/2025