

TO EAT

STARTERS

BREAD & BUTTER 8
Salted Butter

BUTTERNUT SQUASH SOUP 12
Creme Fraiche, Honey, Espelette (veg, gf)

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

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

SNACKS

ONION DIP 12
Rosti Potato, Chives

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

CHEESE SELECTION 10
Toasted Baguette, Preserves

CHARCUTERIE SELECTIONS 19
Toasted Baguette, Preserves

TINNED FISH 19
Sardines in Olive Oil, Cucumber, Pickled Onion,
Fromage Blanc

PLATES

POTATO & GREEN ONION QUICHE 12
Comte, Green Goddess (veg)
*Add Side Salad 6
*Add Potato Salad 6

STEAMED MUSSELS 18
Garlic Herb Butter, Sourdough

PARISIAN GNOCCHI 16
Roasted Chicken, Mushroom, Raquette Gravy

**TOASTED SANDWICH
AU JAMBON** 16
Herb Mustard Butter, Emmental

WINTER TARTINE 19
Roasted Trumpet, Pickled Chanterelle,
Leek Farmer's Cheese, Fig Vinaigrette (Veg)

SIDES

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

ROASTED BROCCOLINI 11
Pretzel-Almond Crumb, Brown Butter (veg)

DESSERT

WARM TOFFEE BREAD PUDDING 8
Creme Chantilly

TO DRINK

SPARKLING

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

ROSÉ / CHILLED RED

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

WHITE

RIESLING 14/60
Boeckel, Midelberg, Alsace, 2021

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

CHARDONNAY 15/64
Dom. Macon-Villages, "Henri Perrusset", France
2023

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

RED

CABERNET FRANC 16/68
Château Soucherie, 'Reliefs', Anjou, FR, 2020

PINOT NOIR 16/68
Rene Bouvier, Bourgogne, FR, 2023

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

CABERNET SAUVIGNON, 18/72
Roman Ceremony, Santa Ynez, CA, 2022

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)

WEST COAST IPA 9
Urban Roots, "Like Riding A Bike" (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
DIET COKE 6
PERRIER 4.5
LA CROIX 4.5

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 (v) vegan (veg) vegetarian

*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.

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



12/9/2025