

# TO EAT

## SMALL PLATES

**OYSTERS\*** 3.5 ea./18 half dozen  
Mignonette (gf)

**BREAD & BUTTER** 5  
Cultured Butter (veg)

**SALMON RILLETTES** 9  
Sourdough

**CHEESE PLATE** 19  
Selection of Three Cheeses, Bread, Accoutrements

**BEEF TARTARE** 15  
Egg Yolk, Fennel and King Trumpet Relish,  
Potato Chips (gf)

**DUCK CONFIT** 21  
Cassoulet Beans, Fennel, Apple (gf)

**PUMPKIN AND RED KURI SOUP** 9  
Herbs, Creme Fraiche, Baguette (gf)

## SALADS

**ROSTED BEET SALAD** 10  
Horse Radish, Fromage Blanc (veg, gf)

**WARM FRISÉE AND LARDONS** 14  
Frisee, Crispy Lardons, Poached Egg, Chives,  
Dijon Vinaigrette (gf)

**BUTTER LETTUCES** 10\*  
Dill Creme Fraiche Vinaigrette, Pickled Shallots,  
Radish (veg, gf)

\*Add Salmon Rillettes +5

## SANDWICHES & QUICHE

**TOASTED SANDWICH AU JAMBON** 12  
Sourdough, Herb Mustard Butter, Jambon,  
Emmental

**TOMATO TARTINE** 10  
Sourdough, Emmental, Sorrel Green Goddess,  
Heirloom Tomato, Pickled Pepper (veg)

**QUICHE** 8  
Potato, Caramelized Onion, Green Onion,  
Montboissie (veg)

## SWEET

**PLUM TARTE** 10  
Fromage Blanc, Streusel (veg)

## HAPPY HOUR

Tuesday-Saturday from 4pm-6pm

### \$10 BTG WINE SPECIALS

Ask for details

### \$5 BEER

Ask for details

### \$35 WINE BOTTLE SPECIALS

Ask for details

### \$8 BITES

Happy Hour Cheese Selection  
Country Terrine

### \$5 BITES

Onion Dip  
Marinated Olives

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

# TO DRINK

## SPARKLING

**CHARDONNAY** 16/64  
Terre De Villelongue, Cremant de Limoux, 2019

**ROSÉ OF CABERNET FRANC &  
GAMAY** 14/56  
Charles Bove, Loire, NV

## ROSE

**ROSÉ OF CABERNET FRANC &  
GROULLEAU** 16/64  
Thibaud Boudignon, Loire, NV

## WHITE

**PINOT BLANC & AUXERROIS** 16/64  
Melanie Pfister, Alsace

**ROMORANTIN** 14/56  
Domaine des-Huards, Cour-Cheverny, "Romo",  
Loire, 2018

**LE BLANC** 14/56  
Souleil Vin De Bonte, Vin De France, 2020

**VIIGNIER** 14/56  
Domaine Gayda, Pays d'Oc, 2020

## RED

**GAMAY** 14/56  
Domaine Du Clos Fief, Michael Tete, La Roche,  
Beaujolais 2021

**CABERNET FRANC** 14/52  
Domaine De La Pleine, La Paleine,  
Vins de Loire, 2016

**RHONE BLEND** 15/60  
Domaine de la Graveirette, "Ju de Vie", Rhone  
Valley 2019

**SYRAH** 17/68  
Domaine Vincent Paris, Vin De Pays Des Collines  
Rhodaniennes, 2019

**SYRAH** 75  
Domaine Faury, St. Joseph, Northern Rhone, 2018

## BEER & CIDER

**LAGER** 8  
Bike Dog Brewing, Life is Helles (16oz)

**PALE ALE** 8  
Berryessa, Mini-Separation Anxiety (16oz)

**DOUBLE IPA** 8  
Dunloe Brewing, Fun Police (16oz)

**SAISON** 8  
Urban Roots, Tomorrows Verse (16oz)

**CIDER** 13  
Cidrerie Du Leguer, Granit (330ml)

\*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.



10/10/22