



Shared Things to Start With

Charcuterie Board / 26

Assortment of Pâté & Dried Aged Meats

Crispy Calamari / 18

Spicy Romana Sauce

Chicken Liver Pâté / 9

Crostini - Fruit Preserves

Cone of Pommes Frites / 9

Truffle Frites with 2 Year Parmesan / 17

Soups and Salads

Authentic Onion Soup Gratinée / 13

Simple Mix Greens Salad / 9

Dijon Vinaigrette - Field Greens

Basil Caesar Salad / 15

Basil Croutons - 2 Year Aged Parmesan

Spinach Salad / 17

Lardons - Shirred Egg - Chevré Crostini

Layered Beet Salad / 19

Pickled Blueberries - Hazelnuts - Goat Cheese

Small Plates

Warm Brrata / 21

Roasted Acorn Squash - Smoked Chili Oil

Macaroni and Cheese / 17

Roasted Mushrooms - Truffled Mornay

Salmon Tartare* / 16

Shaved Fennel - American Caviar

House Potato Chips - Crème Fraiche Aioli

Charred Octopus / 23

Celery - Potatoes - Dried Olives - Rouille

Crispy Frogs Legs / 18

Lemon Garlic Cream - Gremolata

Escargots / 16

Our Version of the Classic

Steamed Mussel / 21

Pastis - Garlic - Leeks - Herbs— Grilled Bread

Soufflé au Fromage / 16

Sides

Roasted Baby Carrots / 12

Yogurt - Dill

Crispy Eggplant & Roasted Cauliflower / 12

Golden Raisins - Pinenuts - Caper Aioli

Caramelized Brussels Sprouts / 10

Sherry Gastrique - Lardons

Sautéed Garlic Spinach / 9

Potato Purée / 9

Sweet Potato Purée / 10

Ginger - Crispy Shallots

Main Dishes

Brick Roasted Half Chicken / 36

Sweet Potato Purée - Lacinto Kale

Smoked Bacon - Chicken Jus

Pan Roasted Ruby Trout / 36

Shaved Brussels Sprouts - Whole Grain Mustard

Fingerlings Potatoes - Citron Beurre Blanc

Beef "Pot-au-Feu" / 42

Fingerling Potatoes - Root Vegetables

Mushrooms - Horseradish Crème

Steak au Poivre

Flat Iron / 38 8oz with Pommes Frites

Rib Eye / 50 14oz with Pommes Frites

Milk Fed Veal Calf's Liver / 36

Potato Lyonnaise - Pickled Red Onion

Smoked Bacon Lardons - Sauce Robért

Salmon a' la Plancha / 38

Braised Lentils du Puy - Baby Carrots

Pickled Pearl Onions - Yogurt - Dill

Duck Leg Confit a l'Orange / 38

Warm Farro and Frisee Salad - Smoked Duck

Breast - Pickled Sour Cherry - Fennel -

Orange Demi Glace

Duroc Pork Chop / 32

Brussels Sprouts - Apples - Bacon

Sage Roasted Pearl Onions

Nightly Specials (See Special Insert)

Soup du Jour

Foie Gras

Salad Special

Appetizers Special

Risotto Half / Full

Seafood

Plat du Jour

Side of the Moment

Owner: Rob Ittner **General Manager:** Doug Kidder **Chef:** Jeff Armstrong
Management Team: Sam Parrish, Val Brown **Pastry Chef:** Oscar Rivas
Kitchen Team: Manuel Saenz, Marlon Hernandez, Jose Martinez Tata Knokporn, David Romero-Hernandez
Elias Veliz, Jose Rivera-Guevara, Wilmar Rivera-Guevara

Front of House: Lucius Juma, Natasha MacArthur, Zach Grissom, Tom Knutson,
Amanda Couch, Sam Harder, Carlos Perez, Hunter Tache, Abby Clark, Gabriel Andreozza, Calvin Conely,
Marcie Scholl, Lily Touchi, Will Pryor, Alexa