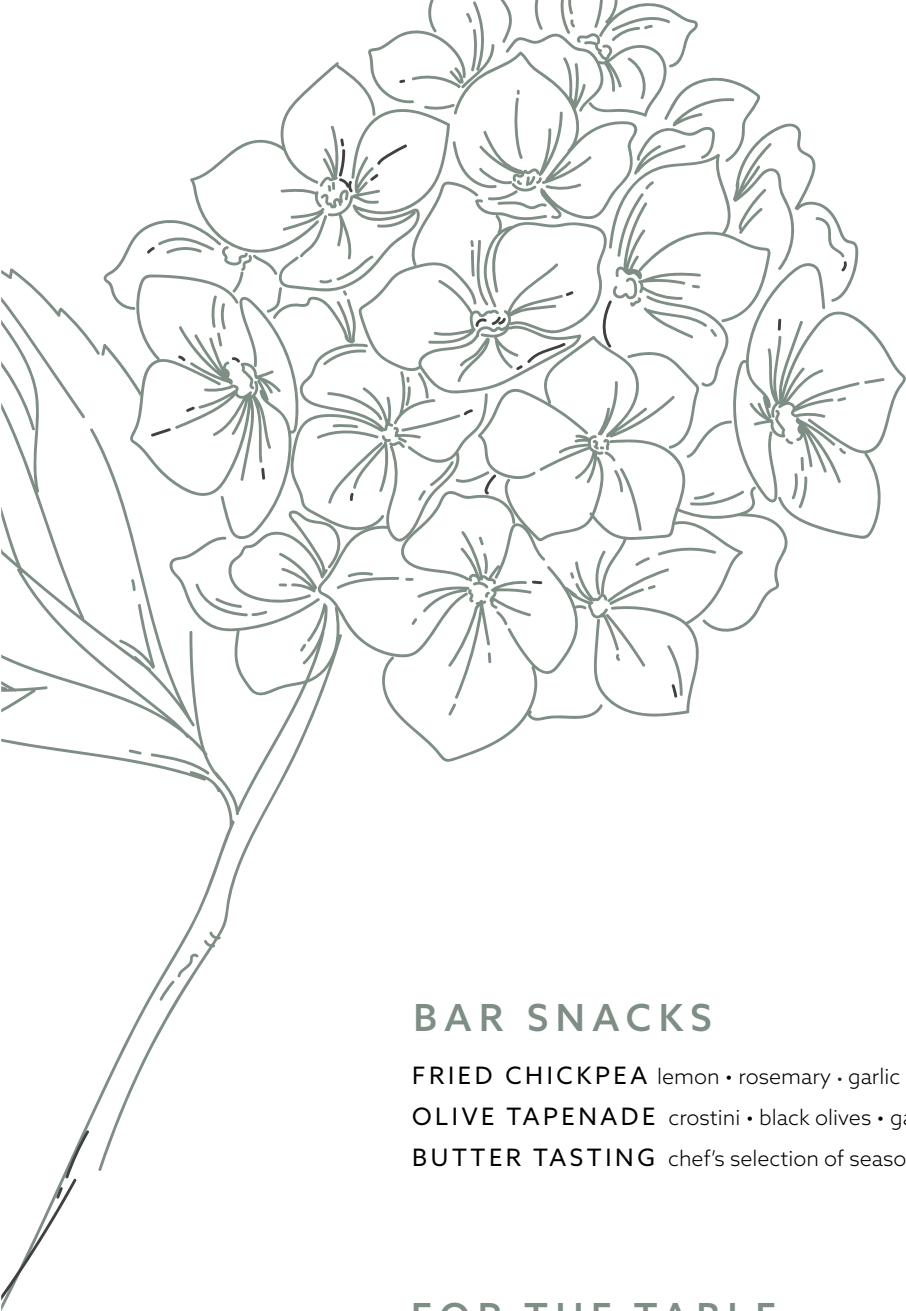




BAR SNACKS

FRIED CHICKPEA	lemon • rosemary • garlic	5
OLIVE TAPENADE	crostini • black olives • garlic • red wine vinegar	6
BUTTER TASTING	chef's selection of seasonal butters • fresh bread	7

FOR THE TABLE

CHARCUTERIE	cured meats • artisanal cheeses • seasonal accoutrements	18/28
FRIED CAULIFLOWER	brussels sprouts • smoked cauliflower puree • lemon puree	12
PORK BELLY SKEWERS (5)	thai chili • honeycrisp apple • shoyu glaze • watercress	14
CHARBROILED OYSTERS (4)	Atlantic oysters • chili butter • lemon • horseradish toasted bread	17
MOULES FRITES	PEI mussels • fennel • creme fraiche • white wine • dijon • shoestring fries	16

SALADS

GARDEN	spinach • bitter greens • blackberry honey vinagrette • goat cheese • toasted almonds	8/12
LYONNAISE	frisee lettuce • poached egg • brioche • lardons • green goddess dressing	9/14
WINTER CITRUS SALAD	salmon • argula • fennel • radicchio • blood orange vinagrette • candied pumpkin seeds • ricotta salata	24

ENTREES

DUCK CONFIT	parisian gnocchi • delicata squash • brown butter • saba • mint	32
CHICKEN	pomme puree • creamed kale • pan jus	26
SEARED SCALLOPS	honeycrisp apple • house peppers • brussels • butternut squash • trout roe cream	42
HALIBUT	smoked cauliflower puree • roasted cauliflower • local mushrooms • brown butter • fried capers • chicory	39
NIMAN FARMS PORK SHANK	parnsip puree • root vegetable • horseradish	35
WAGYU BEEF FLAT IRON	beef fat potato • grilled broccolini • creme fraiche au poivre	48