

silver leaf cauliflower bisque

beurre noisette, crispy capers ^{gf/v} 8

fromage à trois ^{gf} 17

bleu d'auvergne (c, fr) + seckel pear
chèvre (g, us) + endive + honey

3 mos. manchego (sh, sp) + fermented red fresno

grilled matsutake mushrooms

sesame, lemon, chervil ^{gf/vegan} 22

moules alsace

hugel pinot blanc—steamed *salt spring island* mussels•
with crispy bacon*, a touch of dijon & a splash of cream* ^{gf} 36
*can be omitted

add: frites & aioli +4 add: petit pain & butter +3

dunhill ranch lamb• smashburger

melty havarti, *silver leaf* kale,
grilled *vida verde* sweet onions & roasted garlic aioli 31

cast iron-seared nm prime beef• ribeye

vida verde hakurei turnips & their greens ^{gf} 57

pumpkin mocha swirl bundt cake 10

f r e n c h i s h

menu additions

l'apéro

rosemary maple bourbon sour

what's roger drinking?

Hugel 2023 'Cuvée Les Amours' Pinot Blanc

bright citrus, crisp green apple & subtle floral notes,
with a touch of minerality 14/gl

bow & arrow beers

Desert Standard	German-style Pilsner 4.8% abv
Western Roots	Kernza Farmhouse Ale 7% abv
Southwesty	West Coast-Style IPA 7% abv
Out of the Blue Clear Sky	Hazy IPA 7.5% abv
Ghost Towns & Painted Deserts	Hazy IPA 7.5% abv
Midnight with a Chance of Coyotes	Imperial Stout 9% abv