



## Charcuterie & Fromage

### CHARCUTERIE BOARD

selection of 4- 28  
selection of 6- 32  
cornichons & whole grain mustard,  
picante peppers, pepitas, homemade  
onion jam, seasonal fruit & honey

**MUENSTER FRITE 12**  
with homemade onion jam

**WHIPPED CHEVRE 12**  
goat cheese whipped with honey & EVOO  
topped with fresh herbs served with  
crostini

**POMME FRITES AU PARMESAN 8**  
french fries in garlic oil with melted  
parmesan & chive

## Salad

add anchovy 3  
add chicken schnitzel 5  
add steak 10

**BISTRO SALAD 10**  
mixed greens with fresh chopped herbs,  
shallot, croutons & citrus vinaigrette  
(vegan)

**WINTER SALAD 14**  
shaved brussel sprouts, grilled apple, dried  
cranberries, & goat cheese over mixed  
greens with a maple vinaigrette

**KALE CAESAR 13**  
house made caesar dressing, shaved  
parmesan & croutons

**POACHED PEAR & FENNEL SALAD 12**  
over mixed greens with maple bacon, goat  
cheese and apple cider vinaigrette

## Hors D'Oeuvres

**CHICKEN LIVER PATE 13**  
sliced baguette, cornichons & beer mustard

**PANISSE 12**  
fried chickpea fritters with rouille (vegan)

**ESCARGOT TOAST 16**  
escargot & cremini mushrooms in garlic herb  
butter topped with shaved parmesan on  
grilled sourdough

**CROQUETTES 10**  
with potato, gruyere, and beer reduction on a  
whole grain mustard mix

**ALSATIAN FLATBREAD 12**  
with creme fraiche, bacon & onion

**SEARED SCALLOPS 16**  
with fennel puree and herb oil over watercress

**DUCK WINGS 23**  
five wings marinated, confited & fried with  
warm German potato salad

# Sandwiches

*all sandwiches served with hand cut potato chips*

## **CHICKEN SCHNITZEL 15**

*thin & crispy chicken breast with an apple fennel slaw and garlic aioli on a pretzel bun*

## **CROISSANT AU JAMBON 10**

*French ham, melted gruyere, béchamel and dijon mustard on a buttery croissant*

## **DUCK BREAST REUBEN 17**

*spiced duck breast with melted gruyere, sauerkraut and French dressing on grilled sourdough*

## **BURGER 16**

*8 oz Hereford beef with Munster cheese, lettuce, tomato, caramelized onions and garlic aioli on a brioche bun*

## **TOFU 14**

*marinated & fried tofu with rouille, arugula and cucumber on a pretzel bun (vegan)*

# Sides

POMME ALIGOT

BRUSSEL SPROUTS

ASPARAGUS

POTATO SALAD

FRIES

SALAD

# Soups

FRENCH ONION

SOUP DU JOUR

# Entrees

## **STEAK FRITES 32**

*NY strip steak with tarragon compound butter, watercress and garlic & herb frites*

## **MOULES FRITES 18**

*garlic riesling **or** curry sauce with garlic & herb frites*

**COFFEE CRUSTED DUCK BREAST 27**  
*with celery root puree & mole jus*

## **ESCALOPE A LA CREME 26**

*homemade spätzle, mushroom cream sauce, asparagus & chicken schnitzel*

## **BRAISED SHORT RIB 36**

*canoe cut bone marrow, beef demi-glaze & pomme aligot*

## **RISOTTO 30**

*Pan seared Hen of the Woods over a mushroom lavender risotto with vegan parmesan (vegan)*

please inform your server of any food allergies or restrictions  
consuming raw or undercooked food may increase risk of food borne illness