



## L'APERO MENU

TUESDAY • FRIDAY • 5PM • 6PM

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### WINE • BEER • COCKTAILS

WINE BY THE GLASS • 5 OFF

BEER • 5 OFF

L'OSTAL SPRITZ • 10

HOUSE COCKTAILS • 13

N/A COCKTAILS • 5

PROVENÇAL RICARD

PASTIS SERVICE

*perroquet • mint*

*moresque • orgeat*

*tomate • grenadine*

7 PER POUR

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## SNACKS

MARINATED OLIVES • 5  
*herbes de provence*

SPICED NUTS • 5  
*ras el hanout*

GIGANTE BEANS • 5  
*in vinaigrette*

GRISSINI • 5  
*house-made breadsticks*

OEUF MAYONNAISE • 3 EACH  
*tarragon mustard & pickled onion with brioche crouton*

GILDAS • 3 EACH  
*traditional basque pinxto*

SPANISH BOQUERONES • 7  
*white anchovies with catalunya spice*

PANISSE • 12  
*moroccan harissa with preserved lemon*

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## CHEESE & CHARCUTERIE

LOCAL BURRATA • 13

ROTATING GOAT CHEESE • 20

36-MONTH PROSCIUTTO SAN DANIELE • 18

FRA' MANI SALAME TOSCANO • 13

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## SMALL PLATES

ESCARGOT EN COQUILLE • 20

*french snails with garlic, parsley & AOC butter  
served with toasted baguette*

SALADE VERTE • 12

*pistou vinaigrette*

COCOTTE PROVENCAL • 18

*goat cheese with tomato sauce & roasted garlic*

SALMON TARTARE • 15

*preserved lemon & fresh horseradish*

BEEF TARTARE • 15

*traditional accoutrements*

PASTA SPECIAL • 10

*bianco di napoli tomato & parmigiano-reggiano*

L'OSTAL PASTA • 5 OFF

CROQUE MONSIEUR • 20

*FWS sourdough, speck, gruyère & petit salade verte*

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## PLAT DE RESISTANCE

THE FRENCHIE • 25

- 6oz prime blend beef patty • 2-year aged comté • mustard aioli •
- gem lettuce • truffle vinaigrette • cornichon •
- house-made fougasse bun •

L'AMÉRICAIN • 25

- two 3oz prime blend beef patties • american cheese •
- sauce maison • smoked bacon • house-made pickles •
- FWS sesame seed brioche bun •