

Charcuterie & Cheese

three items **34** • five items **52** • add item **+9**

Tuna Tartare

soy glaze, avocado, & wonton chips* **23**

Flatbreads

raclette, paris ham, arugula, & evoo **22**

goat cheese & honey **20**

zucchini, tomatoes, mozzarella, & basil oil **19**

Baked Brie

brie & puff pastry **19**

Onion Soup

croutons, gruyere cheese **13**

Sauté Shrimp

Garlic & herbs marinade. Spinach white wine butter sauce **25**

Quinoa Salad

Avocado, tomatoes, peppers, scallion, cucumber, & cilantro dressing **18**

Mac and Cheese

Bechamel, gruyere cheese, aged cheddar, & bread crumbs **17**

Caesar Salad

Romaine, parmesan, croutons, & dressing(anchovies) **19**
add chicken **+10** add shrimp **+12**

Burrata & Roasted Tomatoes

Balsamic glaze, pesto, & toasted baguette **19**

Homemade Meatballs

Veal, beef, pork, tomato sauce, parmesan cheese **17**

Zucchini Carpaccio

Citrus vinaigrette, parmesan cheese, & pine nuts **16**

Spring Risotto

Asparagus, green peas, butter & parmesan cheese **25**

Rigatoni & Burrata

White wine butter sauce, tomatoes, pepper flakes **25**

Cacio e Pepe

Bucatini pasta, butter, parmesan, & black pepper **23**

Pesto Fusilli

Heavy cream, tomatoes, & parmesan (contains nuts) **24**

Club Sandwich

Chicken, chipotle mayo, lettuce, & tomatoes **20** add bacon **+5**

Salmon

Asparagus & lemon yogurt sauce **30**

Filet Mignon(8oz)

roasted asparagus, potato au gratin, & bourbon sauce **36**

Sweets

Creme brulee **12** • tiramisu **12** • chocolate cake **14**

BEER

Kronenbourg lager 11 Kronenbourg white 11

WINE

Rouge

France 2021 · Domaine Moulin Camus Cabernet Franc 16/58

France 2022 · La Rose de Margot Malbec 16/62 B.O

Italy 2019 · II Vulcano di Eresa Nerello 18/72

Italy 2023 · Coste Della Sesia Nebbiolo 19/76

Italy 2020 · Conti Barbolani Chianti 18/75

France 2021 · Cotes du Rhone Petit Ours 21/82 B.O.V

France 2023 · Ogier Cotes du Rhone 17/75

France 2019 · Saint Emilion Grand Cru Les Cadrans 22/86

France 2020 · Château Haut Selve Graves 19/78

France 2022 · Manoir de Robin Bordeaux 18/72

Chile 2020 · Santa Cruz de Coya Pais 17/66

France 2021 · Gerard Millet Sancerre Rouge Pinot Noir 19/78

France 2020 · Pierre Bovis Gigondas 19/76

France 2024 · Jean Pierre Laurent Saint Pourçain 19/76

France 2023 · Vice Versa Cinsault/Viognier 18/70 B.O.V

Austria 2024 · Mulastschak Roter Meinklang 17/69

Rouge (By the Bottle)

France 2019 · Château Tour SieuJean Pauillac 192

Blanc

- Italy 2024 · Aragosta Vermentino 17/69 O
- Italy 2024 · Il Narratore Pinot Grigio 17/69 O
- Italy 2024 · Le Sofore Pinot Grigio 17/69 O
- Germany 2024 · Georg Gustav Huff Riesling 20/78
- France 2021 · Cour de la Roche Touraine Sauv Blanc 16/58
- France 2021 · Sancerre Didier Raimbault 19/76 V
- France 2020 · Hautes Cotes de Beaune Henri Delagrange 18/72 O
- France 2021 · Pulp Fi(!@N Muscadet 17/68
- France 2024 · Benjamin Taillandier Grenache 17/72

Rose

- France 2024 · Domaine Julien & Fils Bisou Rosé 15/58
- France 2023 · Château des Ferrages Côtes de Provence 16/64

Pet Nat

- France 2022 · Le Baron Baroudeur Pet Nat 18/70

Petillant + Champagne

- Italy · Pavonero Prosecco 15/56
- France · Café de Paris Brut 16/62
- France · Crémant de Loire Brut 15/56

Petillant + Champagne (by the bottle)

Italy · La Gioiosa et Amorosa Prosecco 140 (Magnum)

France · Piper-Heidsieck Champagne 145 (BTB)

France · Monthuys Champagne 70 (375ml)

B · BIODYNAMIC O · ORGANIC V · VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES.