

TAPAS & STARTERS

BACON WRAPPED DATES	18
6 PIECES GF	
HALF BAGUETTE	6
BAKED TO ORDER THEN SLICED	
6 BRUSCHETTA	12
TOMATO RED ONION GARLIC BASIL	
4 CROSTINI	14
FIG CHUTNEY WHIPPED GOAT CHEESE PROSCIUTTO	
HUMMUS	12
PITA BREAD OR VEGETABLES (+\$4) GF	
FLATBREAD BURRATA ARUGULA	20
PESTO OR RED SAUCE	
CHEESE & CHARCUTERIE BOARD	20
SALMON AVOCADO CRUDO	23
SUSHI GRADE SALMON LEMON JUICE OLIVE OIL	
FRIED SHALLOTS – GF	

SALADS & SOUPS

APPLE ROQUEFORT SALAD	22
CHARD ROMAINE WALNUTS – GF	
CAESAR	14
CHICKEN BREAST \$8 SALMON \$12	
SMALL GREEN	8
JUST LETTUCE OLIVE OIL LEMON – GF	
GREEK SALAD	16
FETA KALAMATA OLIVES CUCUMBER TOMATO ONION – GF	
FRENCH ONION SOUP	14
CROUTONS GRUYÈRE	

SIDES & VEGETABLES

BROWN BUTTER CARROTS – GF	13
BRUSSELS SPROUTS	13
BACON LEMON JUICE – GF	
GREEN PEAS – GF	13
GRATIN DAUPHINOIS	13
POTATO BAKED IN CREAM – GF	
POMMES-FRITES	13
PARMIGIANO-REGGIANO – GF	

LINGUINE OR PENNE

CARBONARA	30
OLIVE OIL & PARMESAN	20
ADD FRESH GARLIC – OR NOT	
GORGONZOLA & LEMON	28
ALLA VODKA	25
PESTO	22

MAINS

BURGER*	18
WITH FRIES. ADD 2 THICK CUT BACON SLICES \$4 BRIE	
GRUYÈRE BLUE CHEESE EACH \$3 CARAMELIZED ONION \$2	
EXTRA PATTY \$7 SUBSTITUTE CHICKEN \$3 BAGUETTE NO	
BUN \$2	
BEEF BOURGUIGNON	36
POTATO DAUPHINOIS GRATIN – GF	
BONE IN PORK CHOP*	39
PAN SEARED HOUSE FIG CHUTNEY CARROTS – GF	
SALMON*	35
SAFFRON BEURRE BLANC GREEN PEAS – GF	

DESSERTS

PLEASE ASK YOUR WAITER

[*] CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

COOKING TEMPERATURES:

	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
SALMON	115°F	115-125°F	130°F-135°F	135-140°F	140°F+
BEEF	120-130°F	130-135°F	135-145°F	145-155°F	155°F+
PORK	N/A	N/A	145°F	145-155°F	155°F+

