

SNACKS

- Frites, garlic aioli, house-made ketchup, curry ketchup 9
Citrus and thyme marinated warm olives 5
Brandade croquettes, lemon aioli 8
Cruditès, market vegetables & dill-chive yogurt 7

OYSTERS

- Oysters on the half shell, traditional accoutrement
Half dozen 15 or Dozen 28

CHARCUTERIE BOARDS

- Medium 23 Large 39
Country Pate • Porc Roulee • Liverwurst • Smoked Ham
Saucisson Sec • Giardinere, Mustard & Fruit Compote

SMALL

- Asparagus soup, lemon oil, fried bread 9
Bibb lettuce salad, breakfast radish, chevre & champagne vinaigrette 9
Marinated beets, honey-candied hazelnuts, point reyes blue & upland cress 11
Salad Lyonnais, ham hock, frisee, egg, savoy cabbage, & mustard vinaigrette 12
Asparagus salad, celery hearts & sauce gribiche 11
Chicken liver mousse, apple cider gelée & pickled mustard seeds 12
Genever cured artic char, fennel, radish, crème fraiche & seeded levain 15
Roasted marrow bones, onion marmalade & horseradish toast 13
Flatbread, squash blossoms, lemon, thyme, torpedo onion, & crescenza 16

MUSSELS, ETC.

- Dry roasted mussels & clarified butter 15
Pan roasted mussels, whitbier, shallots & green garlic 15
Cod, mussels & clams, cream, white wine & grilled bread 19

PLATES

- Roasted half-chicken, preserved lemon, young artichoke & dandelion 19
Carbonade, Flemish beer stew 23
Duck leg confit, French lentils, mirepoix & herb salad 19
7oz bar steak au poivre & frites 19
Pan roasted trout, nicoise olive tapenade & lemon 23