



DINNER



SOUPS, SALADS, CHARCUTERIE

Onion Soup Gratinee	6.75
Coriander Grilled Shrimp & Avocado Salad Grilled Shrimp in Coriander & Garlic, Salad of Avocado, Tomato & Cucumber, Hot pepper-Lime Vinaigrette	10.75
Warm Goat Cheese and Spinach Salad Tender Spinach & Warm Goat cheese, Red Bell Pepper, Almonds, Grilled Country Bread & Sherry Vinaigrette	8.75
Salade Maison Butter lettuce & baby greens, mustard-shallot vinaigrette	6.75
Salad of Endive & Beets Walnuts & Roquefort, walnut-cider vinaigrette	9.75
Duck Liver Mousse Seasonal Fruit Compote, Grilled Country Bread & Pickled Onions	9.75
Charcuterie Pate de Campagne Rosette de Lyon dry Sausage, Duck Liver Mousse, Herbed Goat Cheese, House Pickles, cornichon, & olives	12.75
Pate de Campagne avec Poivre Vert Pork, Chicken liver & Green Peppercorn Pate, Grilled Country Bread, Meaux mustard, House Pickles, cornichon, & olives	11.75
Tuna Ceviche Local Sushi Tuna, Jalapeno, Avocado, Lime, Scallions	12.00



**Oysters
Alsacienne**
market price
Roasted Oysters,
Horseradish Cream
Bacon & Scallions

Chilled Oysters*
market price
Mignonette Sauce

<p>Plateau Grande 19 3 Jumbo Shrimp & 3 Oysters Tuna Ceviche Sriracha Aioli, Mignonette</p>
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ENTREES

Bistro Burger Frites* Grilled Organic Beef & Gruyere on Brioche bun with House Pickles & House cut Fries	14.50
Moroccan Organic Chicken Boneless Breast & Leg Crisped under a Brick Melting Greens, Fingerling Potatoes & Oil Cured Olives	17.75
Grilled Confit Duck Leg & Fennel Sausage Chili Glazed Confit, Fennel Sausage, House made Kimchi & Sweet Potato Puree	19.75
Coq au Vin Organic Chicken Braised in Red Wine House Cured Bacon, Mushrooms & Onions, Parsleyed Fingerling Potatoes	18.75
Steak Frites* Hanger Steak, House Cut Fries, Bordelaise Onions, Arugula	19.75
Grilled Rack of Lamb* Ratatouille & Pommes Anna	22.75
Grilled Wild Salmon "Nicoise" * Fingerling Potatoes, Green Beans, Roast Pepper, Tapenade & Lemon-Caper Vinaigrette	18.75
Grilled Lobster Charmoula rubbed Sakonnet Lobster Warm salad of Local, Seasonal Produce and lemon butter	market
Lobster Mac & Cheese Panko Baked Penne with Sakonnet Lobster Porcini, Fontina & Gruyere Cheeses	market

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

Please advise your server of any allergies before ordering.

Private Room Available



Aperitif

Mimosa

Champagne and Fresh Orange Juice

Bellini

Champagne and Peach Juice

La Rosette

Champagne and St Germain Elderflower Liqueur

Valencia

Champagne, Orange & Cointreau

Pomellini

Champagne and Pomegranate Juice

Kir Royale

Champagne and Cassis

Kir Imperial

Champagne and Chambord

Kir

White Wine and Cassis

Beers

On Tap

Lagunitas IPA
Harpoon UFO White

Bottles

Heineken
Heineken Light
Sierra Nevada Porter
St Pauli Girl Non-Alcoholic

Waters, Sodas, Juices

Pellegrino Sparkling

Panna Still

Coke, Diet Coke, Root Beer, Ginger ale, Sprite, Club Soda, Tonic

Fresh Orange Juice, Cranberry, Grapefruit

Coffees & Tea

Iced Tea and Iced Coffee

New Harvest Coffee

Stash Teas

Espresso, Macchiato, Cappuccino, Latte, Mochas