

HAPPY HOUR

from 3pm to 5pm

FOOD

olives fumées – smoked and marinated castelvetrano olive	\$7	noix épicées – house made spiced nuts	\$7
frites – kennebec potatoes, aioli	\$7	le parfait maison – chicken liver & foie gras parfait, served with toasted brioche, poire williams gel, cornichons & confit garlic	\$18
la tartine – crostini with lemon whipped cream cheese, green olive tapenade & basil	\$12	tartare de bison – bison tartare, gribiche sauce, tarragon brown butter emulsion, crostini	\$23
salade de betteraves – beets, mixed green, grilled fennel, pink peppercorn crumb, raspberry vinaigrette	\$19	quiche du jour – served with fries and salad	\$15
les moules – ½ lb mussels, marinière sauce & baguette	\$15	soupe à l'oignon – caramelized onion, crouton, gruyère	\$18

la planche

– selection of cheese and cured meat –

\$30

DESSERT

mousse au chocolat – traditional chocolate mousse	\$8
tarte au citron meringuée – lemon meringue tart, caramel	\$10
crème brûlée – traditional crème brûlée	\$9
glaces & sorbets du jour – seasonal ice cream & sorbet	\$4 scoop

DRINKS

BEERS - 480ML

four winds huftgold pilsner	
strange fellows guardian ipa	\$7
seasonal tap	

COCKTAILS - 2OZ

french 75 – citadelle gin, lemon, sugar, sparkling wine	
aperol spritz – aperol, sparkling wine, soda water	\$10
coquette sangria – odd society crème de cassis, rosé house wine, orange juice	

WINE - GLASS 5OZ/BOTTLE

house red wine – pays d'oc, france, 2021 + grenache, merlot, carignan, syrah	
house white wine – pays d'oc, france, 2021 + sauvignon blanc, colombard, grenache	\$9/\$40
house rosé wine – pays d'oc, france, 2021 + cinsault, syrah	