

HAPPY HOUR

from 3pm to 5pm

FOOD

olives fumées – smoked and marinated castelvetro olive	\$7	tartare de bison – bison tartare, gribiche sauce, egg yolk, crostini	\$23
frites – kennebec potatoes, aioli	\$7	salade niçoise – tuna, green beans, confit potatoes, cherry tomatoes, green olives, egg, wholegrain mustard vinaigrette	\$22
la tartine – crostini with lemon whipped cream cheese, green olive tapenade & basil	\$12	quiche du jour – served with fries and salad	\$15
le parfait maison – chicken liver & foie gras parfait, served with toasted brioche, poire williams gel, cornichons & confit garlic	\$18	les moules – ½ lb mussels, marinière sauce & baguette	\$15
soupe à l'oignon – caramelized onion, crouton, gruyère	\$18	le burger – wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad + sub blue cheese +\$5	\$24

la planche

– selection of cheese and cured meat –
\$30

DESSERT

mousse au chocolat – traditional chocolate mousse	\$8
crème brûlée – traditional crème brûlée	\$9
tarte tatin – served with buttermilk ice, salted caramel	\$12
glaces & sorbets du jour – seasonal ice cream & sorbet	\$4 scoop

DRINKS

BEERS - 480ML

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

COCKTAILS - 2OZ

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

WINE - GLASS 5OZ/BOTTLE

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