

appetizers

cream of potato soup
mussels, shoestring potato, parsley and olive oil
14

duck rilette
dijon and country bread
13

cauliflower
capers, pickled onions, herbs, mustard vinaigrette, and pine nuts
13

ciccioli
country bread, parmesan vinaigrette and arugula
13

salads

chicken
*butter lettuce, red onion, radish, goat cheese,
almonds and mustard vinaigrette*
14

frisee and lardons
fried egg, brioche and red wine vinaigrette
12

roasted squash
*arugula, frisee, brown butter vinaigrette
and pumpkin seeds*
13

sandwiches

confit pork banh mi
*duck rilette, cucumber, radish, carrot,
cilantro aioli and fries*
13

country fried chicken
*honey, tobasco, bread and butter cucumbers,
charred scallion aioli with chips*
14

tempura skate
*tartar sauce, frisee, pickled onions,
toasted brioche and baby lettuces*
13

grilled cheese
brie, cheddar, bacon, onion jam and baby lettuces
13

falafel burger
chili-lime slaw, garlic aioli on brioche with chips
12

burger
*tomato marmalade, arugula, ricotta,
brioche and fries*
13 ~ add bacon 2 dollars

sides

hashbrown 7 brussels sprouts *sriracha* 8 french fries 6

Joseph Leonard

Executive Chef
James McDuffee

Chef de Cuisine
Patrick McGrath

Sous Chef
Shuai Wang