

Oysters*

mignonette, green chile juice..... \$18 half/\$36 dozen

Oeufs en Mayonnaise*

trout roe, bacon, roasted garlic, smokey maple\$8

Chips & Caviar

Tim's, champagne crema, fancy onion.....\$20

Pot de Canard

duck rillettes, liver mousse, port gelée \$12

Pork & Eel Terrine

gardiniera, avocado, unagi sauce, miso mustard.\$10

Steak Tartare*

pimento cheese, ramp pesto, wheat thins.....\$15

Glazed Lamb Ribs

rhubarBBQ sauce, fried garlic, cool herbs, fresno..\$15

Cabbage & Strawberry Salad

Creamy lovage dressing, feta, niçoise olives..... \$12

Crispy Calamari Banh Mi*

liver mousse toast, jalapeño, chili mayo.....\$12

Foie Gras Dumplings

strawberry, mole, marcona almond.....\$18

Fried Chicken Wings

truffle ranch, truffle honey.....\$16

Garlic Fries

Gouda, chermoula, green goddess.....\$6

Market Greens Salad

crunchy quinoa, honey herbs-de-Provence.....\$7

Dill Pesto New Potatoes

Pecorino Toscano, fried garlic.....\$10

Snap Peas & Wakame

roasted shimeji, rhubarb, fresh wasabi.....\$12

Baguette, European butter, flaked sea salt.....\$5

Steam Burger*

pickles, onion, mustard, American.....\$6ea

Country Fried Duck*

morels, turnips, green garlic gravy.....\$20

Duck Stack*

pancakes, duck gravy, tabasco onions, duck egg.....\$16

add seared foie gras.....\$15

Salmon a la Plancha*

asparagus, pistachio purée, meyer lemon beurre....\$19

Three Cheese Porcini Tetrazzini

English peas, porcini cream, garlic breadcrumb.....\$18

Dessert

Butterscotch Pie

chocolate, strawberry, whip.....\$10

Paris Brest

burnt honey Sauternes cream, blueberries, oat crunch.\$10

Daily Cheese Board

dates, walnuts, cane syrup, bread \$14

Peanut Butter Fun Cone

your choice of soft-serve\$6

Soft Serve

vanilla, flavor of the day or swirl.....\$4

Happy Hour

4-5pm & 10-Midnight Daily

Oysters*

zinfandel mignonette, green chile juice\$9 half/\$18 dozen

Oeufs en Mayonnaise*

trout roe, bacon, roasted garlic, smokey maple..... \$5

Garlic Fries

Gouda, chermoula, green goddess.....\$4

Pork & Eel Terrine

gardiniera, avocado, unagi sauce \$7

Steam Burger*

pickles, onion, mustard, American.....\$3ea

Aperitif-choose one- on rocks or with soda.....\$6

Bonal Gentian, Carpano Bianco, Cocchi Americano, Cocchi di Torino, Dolin Dry, Dolin Blanc, Dolin Rouge, Fernando Castilla Sherry Cask Vermut, Lillet Blanc, Lillet Rose, Perruchi Red, Punt e Mes

Beer

Montucky Cold Snack Lager\$3

Canard

Canard