

DAILY 4PM-MIDNIGHT

Oysters*

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

Oeufs en Mayonnaise*

trout roe, bacon, roasted garlic, smokey maple\$7

Pot de Canard

duck rillettes, liver mousse, port gelée \$12

Ham Wrapped Pork & Pepperoni Terrine

pineapple-jalapeño chutney, petit caesar\$9

Roasted Marrow Bones*

snails escabeshe, mushroom, black garlic bread.....\$18

Clam Ceviche Nachos

bacon-pepper relish, fontina & jalapeño fonduta \$12

Albacore Tartare*

edamame guac, chili-citrus relish, wonton chips . \$16

Mandarin Treviso Caesar Salad.....\$11

Crispy Calamari Banh Mi*

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

Foie Gras Dumplings*

pear, chestnut, bacon, mr. yummy.....\$18

add fresh shaved black truffle...\$10

Chicken Wings

dry-fried, truffle ranch, truffle honey \$16

Garlic Fries

Gouda, chili, green goddess\$6

Market Greens Salad

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

Roasted Brussels Sprouts

squash-peanut sauce, red curry vin, mint \$10

Persimmon Caprese

burrata, roasted garlic, basil \$12

Baguette, European butter, flaked sea salt \$5

Steam Burger*

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

Bordeaux BBQ Lamb Shank*

smokey lentils, blue cheese, onion rings.....\$20

Duck Stack*

pancakes, duck gravy, tabasco onions, duck egg...\$15

add seared foie gras ..\$15

Curry Roasted Scallops*

pumpkin crab rangoon, habanero honey, herbs...\$20

Fried Mac & Cheese

creamed mushrooms, portobellos, truffle vin.....\$18

Dessert

Chocolate Banana Cream Pie.....\$10

Paris Brest

salted caramel cream, spiced apples, gruyère streusel.....\$10

Peanut Butter Fun Cone

your choice of soft-serve\$6

Goat Robiola Cheese Board

dates, walnuts, cane syrup, bread\$14

Soft Serve

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

Happy Hour

4-5pm & 10-Midnight Daily

Oysters*

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

Oeufs en Mayonnaise*

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

Garlic Fries

Gouda, chili, green goddess\$4

Ham Wrapped Pork & Pepperoni Terrine

pineapple-jalapeño chutney, petit caesar\$6

Steam Burger*

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

Selection of Aperitifs

Lillet Blanc, Lillet Rose, Carpano Antica, Carpano Bianco, Imbue Bittersweet, Punt e Mes, Dolin Dry, Dolin Blanc, Dol in Rouge, Cocchi Americano, Cocchi di Torino, Byrrh Violet, Bonal Gentian, Perruchi Red

your choice, served on the rocks or with soda\$6

Canard

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