

DAILY 4PM-MIDNIGHT

Oysters*

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

Oeufs en Mayonnaise*

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

Escargot Ruckerfeller

smokey oyster creamed spinach, garlic bread.....\$18

Clam Ceviche Nachos

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

Ham Wrapped Pork & Pepperoni Terrine

pineapple-jalapeño chutney, petit caesar\$9

Pot de Canard

duck rillettes, liver mousse, port gelée \$12

Salmon Tartare*

chipotle cream cheese, mango, poblano, ritz..... \$16

Kale & Roasted Apple Salad

brown butter ginger dressing, pecan, manchego . \$10

Shrimp Toast*

cucumber, avocado, chili mayo, furikake \$12

Foie Gras Dumplings*

pear, chestnut, bacon, black truffle, mr. yummy ..\$20

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

Honey-Roasted Carrots

parsnip hummus, fig, farro, coffee.....\$9

Roasted Beet Waldorf

walnuts, blue cheese, celery, apple..... \$12

Baguette, European butter, flaked sea salt \$5

Steam Burger*

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

Molasses Braised Short Rib*

rosemary refried beans, green beans, shimejis....\$20

Duck Stack*

pancakes, duck gravy, tabasco onions, duck egg...\$15
add seared foie gras ..\$15

Seared Scallops*

pickled shrimp, green tomato, basil aioli, chili\$20

Fried Mac & Cheese

creamed mushrooms, roasted portobellos, truffle \$18

Dessert

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

Paris Brest

almond pastry cream, roasted grapes, peanut powder.....\$10

Peanut Butter Fun Cone

your choice of soft-serve\$6

Brunet Cheese

dates, walnuts, cane syrup, bread \$14

Soft Serve

add your choice of flavor to any dessert.....\$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,
Bonol Gentian

your choice, served on the rocks or with soda \$5

Canard

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