



Canard

WEEKENDS 2PM-4PM

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

Oeufs en Mayonnaise*

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

Venison & Chesnut Terrine

sunchoke mostarda, pickled kumquat.....\$11

Ham Jam Sandwich

prosciutto, goat cheese butter, jam.....\$8

Roasted Cabbage Salad

ranch, cheddar, rhubarb, breadcrumb.....\$12

Market Greens Salad

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

Curry Roasted Carrot Salad

coconut milk vinaigrette, cashews.....\$10

Garlic Fries

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

Steam Burger*

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

Lime Meringue Pie

graham crust, pineapple.....\$10

Paris-Brest

cookies & cream, chocolate sauce.....\$10

**Eating undercooked or raw meat, unpasturized eggs or seafood can cause illness. Many dishes include ingredients not listed on the menu. Please let us know if you have any food allergies or sensitivities. Oysters are served raw, Burgers and Steaks are cooked to order.*

A 20% gratuity will be added to parties of 6 or larger.