



APPETIZERS

- Braised Sunchoke with Green Olives and Fried Garlic \$7
- Cauliflower and Potatoes with Fried Egg Sauce, Watercress, Radish, and Truffle Oil \$9
- Duck Meatballs with Carrot Vichyssoise, Celery Leaf, and Tomme Cheese \$12
- Salad of Frisée, and Watercress with Vinaigrette, Radishes, Blue Cheese, and Croutons \$7
- Soupe de Poisson* - Local Fish, Fennel, Red Pepper Aioli, and Garlic Croutons \$8
- Agnolotti - Fromage Blanc filled Fresh Pasta with Grilled Oyster Mushrooms and Herbs \$12

ENTREES

- Duck Confit with French Gnocchi, Leeks, and Red Wine Jus \$23
- Steak Frites* - Grilled Hanger with Frites, Brandy Jus, Frisée, and Watercress \$27
- Roasted Halibut with Romesco, Lentils, and Sautéed Sunchoke \$28
- Pork Duo - Grilled Tenderloin and Crispy Belly with Cider Glazed Roots and Apple \$23
- Parmesan Risotto with Confit Tomatoes, Peas, and Saffron \$19
- Cassoulet- Braised Flageolet Beans with Toulouse Sausage, Lamb Shank, Duck Confit, Pork Belly, and Bread Crumbs- \$24

CHEESES

- Blythedale Brie served warm with Baguette, Strawberries and Black Pepper \$8
- Bayley Hazen Blue with Baguette Toast and West End Honey \$8
- Fiddlehead Tomme with Apples, Plum Jam, and Baguette Toast \$8

DESSERTS

- Enna Chocolate Souffle with Vanilla Crème Anglaise \$10
(25 minute cooking time - please preorder)
- Red Wine Poached Pear with Vanilla Ice Cream and Pistachio Crumble \$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness