

DINNER

APPETIZERS

ARTISANAL CHEESE 16 / 21
tasting of three or five
served with seasonal condiments | **GF**

CHARCUTERIE 18
cornichon, grain mustard, grilled miche bread | **GF**

FRENCH ONION SOUP 15
croûton, gruyère

MARINATED OLIVES 6
lemon zest, fresno chili

SOUP DU JOUR 8

FRISÉE DUCK SALAD 15
fourme d'ambert, toasted hazelnuts,
st. germain vinaigrette

ROASTED BEET 14
avocado-crème fraîche, chevre,
brioche crouton, citronette

RICOTTA & PEA TARTINE 14
preserved lemon, pickled mushroom, red onion

ESCARGOT 12
garlic butter, toasted baguette

MOULES MARINIÈRE 15
white wine, shallots, butter, thyme

SHRIMP COCKTAIL 15
lemon poached shrimp, cocktail sauce

DEVILED EGGS 9
dijon, espelette pepper

ENTRÉES

SEARED DIVER SCALLOP 32
sweet pea puree, orange,
pistachio-pancetta relish

TROUT AMANDINE 25
haricot vert, potatoes, brown butter, almonds

COQ AU VIN 28
griggstown chicken, bacon lardon,
mushroom, pearl onion, pommes pureé | **GF**

ROASTED DUCK BREAST 29
farro, roasted carrots, tart cherry, chili walnuts

POTATO LEEK RAVIOLI 23
white wine, crispy leeks, ricotta salata

SHORT RIB 34
cabernet glaze, pommes puree, heirloom carrot,
brussels sprouts | **GF**

STEAK FRITES 29
culotte steak, petit salad, green peppercorn sauce

PORK SCHNITZEL 21
apple-celery root slaw, mustard, grilled lemon

RAT'S BURGER 18
applewood smoked bacon, vermont cheddar,
rat's secret sauce

ACCOMPANIMENTS

POMMES FRITES 6
sea salt, parsley

GRILLED ASPARAGUS 8
lemon, crispy shallot

HARICOT VERTS 8
onion confiture, almonds

MACARONI GRATIN 8
three cheese

BRUSSELS SPROUTS 8
bacon, mustard, chili honey

PLATS DU JOUR

TUESDAY | DUCK CONFIT 21
beluga lentil aigre-doux, apples, celery

WEDNESDAY | HALF ROASTED CHICKEN 28
herb potatoes, asparagus, lemon citrus jus

THURSDAY | GARGANELLI 24
spicy pistachio, fennel crumbs,
verjus cream, parmigiano

FRIDAY | PAN ROASTED COD PIPERADE 26
potato confit, tomato, bell peppers, smoked paprika

SATURDAY | BOUILLABAISSÉ 29
mussels, clams, calamari, tomato fennel broth, rouille

OUR THANKS

**TO GREAT LOCAL PRODUCERS,
GARDENERS AND FARMERS**

TERHUNE ORCHARDS
MUTH FAMILY FARM
BLOOMING GLEN
ELY'S FARM, OAK GROVE
BLUE MOON AGRES
CHERRY GROVE FARM

Please advise your server if you have any
dietary restrictions, whether medical,
ethical or for reasons of conscience.

GF

Indicates dish is gluten free
or has a gluten free option.

LUNCH

APPETIZERS

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served with seasonal condiments | **GF**

CHARCUTERIE 18
cornichon, grain mustard, grilled miche bread | **GF**

FRENCH ONION SOUP 15
croûton, gruyère

MARINATED OLIVES 6
lemon zest, fresno chili

SOUP DU JOUR 8

FRISÉE DUCK SALAD 15
fourme d'ambert, toasted hazelnuts,
st. germain vinaigrette

ROASTED BEET 14
avocado-crème fraîche, chevre,
brioche crouton, citronette

RAT'S SEAFOOD SALAD 21
poached shrimp, calamari, lump crab, arugula,
crispy shallots, lemon-herb vinaigrette

RICOTTA & PEA TARTINE 15
preserved lemon, pickled mushroom, red onion

ESCARGOT 12
garlic butter, toasted baguette

MOULES MARINIÈRE 15
white wine, shallots, butter, thyme

SHRIMP COCKTAIL 15
lemon poached shrimp, cocktail sauce

DEVILED EGGS 9
dijon, espelette pepper

SANDWICHES

TURKEY CROISSANT 14
bacon, arugula, cucumber, dill, aioli

FRENCH DIP 19
caramelized onions, horseradish cream, au jus

RAT'S BURGER 18
applewood smoked bacon, sharp cheddar cheese,
rat's secret sauce

CHICKEN SALAD 14
tarragon mayo, boston lettuce, miche bread

ENTRÉES

SEARED DIVER SCALLOPS 29
sweet pea puree, orange, pistachio-pancetta relish

TROUT AMANDINE 22
haricot vert, potatoes,
brown butter, lemon, almonds

POTATO LEEK RAVIOLI 23
white wine, crispy leeks, ricotta salata

STEAK FRITES 28
culotte steak, petit salad,
green peppercorn sauce

PORK SCHNITZEL 21
apple-celery root slaw, mustard, grilled lemon

ACCOMPANIMENTS

POMMES FRITES 6
sea salt, parsley

GRILLED ASPARAGUS 8
lemon, crispy shallot

HARICOT VERTS 8
onion confiture, almonds

MACARONI GRATIN 8
three cheese

BRUSSELS SPROUTS 8
bacon, mustard, chili honey

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SIGNATURE COCKTAILS

SAZERAC	13
pernod absinthe, bulliet rye, maple simple syrup, peychauds & angostura bitters	
PEACH & PECAN OLD FASHIONED	12
old camp whiskey, peach purée, luxardo cherries, black walnut bitters	
WILD BERRY PALOMA	12
house infused berry blanco tequila, lime, club soda	
SANGRIA (by the Glass or Pitcher)	13 / 35
momo sauvignon blanc, st. elderflower, triple sec, strawberry, blackberry, peach, orange	
SPICED PEAR MARTINI	13
tito's vodka, st. germaine, myer lemon, pear	
FRENCH 75	13
seagram's gin, ruby red grapefruit, lemon juice, vandori prosecco	
RATTY'S SHANDY	12
stoli citron, stella, housemade lemonade, charred lemon	

REFRESH 6

SEASONAL LEMONADE
WATERMELON & CUCUMBER FRESCA
CHERRY SPRITZER
PINEAPPLE & GINGER FIZZ

BEERS

DRAFT

MCKENZIE'S BLACK CHERRY CIDER	6
BROOKLYN SEASONAL	6
VICTORY SEASONAL	7
SPELLBOUND IPA	7
STELLA ARTOIS	7

BOTTLE

AMSTEL LIGHT	6
BECK'S NON-ALCOHOLIC	5
CORONA	6
DOGFISH HEAD 60-MINUTE IPA	7
IRON BOUND CIDER	7
MURPHY'S IRISH STOUT	8
HEINEKEN LAGER	6
SAM ADAMS LAGER	6
BRECKENRIDGE VANILLA PORTER	7

FEATURED WINES

BY THE GLASS & BOTTLE

SPARKLING

Prosecco	9/43
Vandori, Italy	
Distello Cava, Brut Rose Reserva	10/48
Spain	
JCB No 21, Cremant De Bourgogne	15/75
Burgundy	

WHITES & ROSÉ

Pinot Grigio, Ca Donini	10/48
Delle Venezie, Italy	
Sauvignon Blanc	10/48
Totara, Marlborough	
Riesling	11/49
Willamette Valley Vineyards, Oregon	
Chardonnay	14/55
Treana, Central Coast California	
Rosé, Hecht & Bannier	10/46
Languedoc, France	

REDS

Pinot Noir, Domaine Bousquet	11/48
Tupungato, Argentina	
Barbera D' Asti, Renato Ratti	13/55
Piedmont, Italy	
Malbec, Bodega Norton "1895 Coleccion"	9/43
Argentina	
Cotes Du Rhone, La Griveliere	11/52
Rhône, France	
Cabernet Sauvignon, Leese-Fitch	11/48
California	



HAPPY HOUR

CHICKEN LIVER MOUSSE TARTINE 8

port, onion jam

RICOTTA & PEA TARTINE 8

preserved lemon, pickled mushroom, red onion

SHRIMP COCKTAIL \$8 for 3

lemon poached shrimp, cocktail sauce

DEVEILED EGGS \$3 each

dijon, espelette pepper

FRIED CHEESE CURDS \$5

beer batter, lemon aioli

MARINATED OLIVES \$5


lemon zest, fresno chili

CHEESE \$8 for 3

seasonal accompaniments, crostini

POMMES FRITES \$5

sea salt, parsley



Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.



Desserts 12

Dark Chocolate Cremeux (GF)

whipped ricotta, citrus sponge cake, tangerine yuzu sorbet

Grapefruit Meringue Tart

pistachio mousse, grapefruit gastrique, black pepper cream

Carrot Crepe Cake

cream cheese sorbet, carrot gelee, lavender pickled carrots

Cranberry Cinnamon Bread Pudding

orange scented anglaise, maple ice cream

Chocolate Coconut Semifreddo (GF) (V)

coconut milk jam, almond nougatine, coconut powder

Ice Cream and Sorbet 8

Ice cream

Maple

Pistachio

Vietnamese Coffee

Sorbet

Pineapple Spice

Tangerine Yuzu

Chocolate Ginger

