



LUNCH



APPETIZERS

FOR THE TABLE

ARTISANAL CHEESE 22

4 artisanal creamery cheeses,
seasonal accompaniments, baguette

CHEESE & CHARCUTERIE 27

3 cured meats, 3 artisanal creamery cheeses,
baguette, seasonal accompaniments

MEZZE 21

piquillo hummus, tabbouleh, mint labneh,
greek olives, pickled vegetables, lavash, pita

FRENCH ONION SOUP 14

baguette crouton, thyme, gruyere

GRILLED OCTOPUS *gf* 19

black ink aioli, rainbow potatoes,
spicy soppressata, salsa verde

BROCCOLI CAESAR 17

charred broccoli, classic caesar dressing,
herb croutons, aged parmesan

FOIE GRAS BRÛLÉE 19

grilled sourdough, house jam

ESCARGOT 20

chanterelle mushrooms, champagne beurre blanc,
forbidden grain toast

STEAMED MUSSELS *gf* 18

coconut milk, shellfish fume,
fresno chili, fine herbs

FALL SQUASH & BURRATA *gf* 18

roasted squash, candied pumpkin seeds,
arugula, maple vinaigrette

ROASTED BEET & GOAT CHEESE SALAD 17

citrus and chive chevre, baby watercress,
crispy shallots, red wine vinaigrette
add seared chicken +8 | shrimp +10 | steak +13

OUR THANKS

TO GREAT LOCAL PRODUCERS,
GARDENERS AND FARMERS

Griggstown Farm

ENTRÉE

FRENCH DIP SANDWICH 20

caramelized onions, gruyere, natural jus

CHICKEN SALAD 16

tarragon mayo, boston lettuce,
toasted sourdough bread

CROQUE MONSIEUR 22

sliced brioche, béchamel, smoked ham,
gruyere cheese

TURKEY CROISSANT 18

applewood smoked bacon, arugula,
persian cucumber, dill aioli

SEAFOOD SALAD 28

shrimp, calamari, bay scallops, arugula,
niçoise olives, haricots verts, crispy shallots,
citrus vinaigrette

RAT'S BURGER 23

cooked pink or no pink
vermont cheddar, black truffle aioli,
brioche bun, potato wedges
add applewood smoked bacon +2

EASTERN ATLANTIC BRANZINO *gf* 35

butternut squash puree, tuscan kale,
heirloom bean cassoulet

ROASTED EGGPLANT 25

whipped tahini, yogurt turmeric espuma,
pomegranate seeds, fried chickpeas

STEAK AU POIVRE *gf* 34

crispy potatoes, roasted haricots vert

PAPPARDELLE BEEF

BOURGUIGNON 30

house pappardelle, short rib, kennett square mushrooms,
shaved pecorino, confit egg yolk



SIDES

TUSCAN KALE *gf, vegan* 9

chiles, braised shallot, lemon

HAND CUT POTATO WEDGES *gf* 10

garlic herb butter, sea salt

ROASTED BRUSSELS

SPROUTS *vegan, gf* 10

pickled cranberries

CREAMED SPINACH 10

pecorino

Executive Chef: Jules Odum | Chef de Cuisine: Michael Osinchak

