

LUNCH

APPETIZERS

FOR THE TABLE



ARTISANAL CHEESE 28

4 seasonal cheese selections,
brioche toast points, honeycomb,
house-made seasonal marmalade
(vegetarian, milk, wheat)

SPRING PEA SOUP 17

pea tenders, herb oil
(vegan)

FRENCH ONION SOUP 18

veal stock, chicken stock, provolone, gruyère
(milk, wheat)

FRIED ARTICHOKEs 23

lemon aioli, garlic
(vegetarian, egg)

PETITES BOUCHÉES DE POULET 22

pickled buttermilk fried chicken, sriracha aioli, lime
(milk, egg)

CEVICHE 32

local catch, scallops, leche de tigre, salad mixto
(fish, shellfish)

HOT SEAFOOD DIP 30

sourdough toast points, mornay sauce
(milk, wheat, shellfish)

BURRATA DE BUFALA 22

heirloom tomatoes, herb gelée, sourdough
(milk)

SALADS

BABY BEET SALAD 21

herb whipped ricotta, quinoa granola, frisée
(vegetarian, milk, sesame)

BABY GEM CAESAR 18

marinated anchovy, garlic dressing,
toasted herb panko
(vegetarian, egg, fish)

ADD PROTEIN

grilled chicken +12
shrimp +15



SIDES

FRIES 9

(vegan)

BRUSSELS SPROUTS 15

honey, lime, pickled onions, fresno chili
(vegetarian)

GLAZED BABY CARROTS 17

hot honey
(vegan)

POMMES PURÉE GRATINÉE 16

mornay, pecorino
(vegetarian, milk)

SANDWICHES

choice of salad or fries

THE SMASH CHEESEBURGER 28

sharp cheddar, caramelized onions, pickles,
rat's sauce, potato roll
(milk, egg, wheat)

CHICKEN CROQUE MONSIEUR 28

herb marinated chicken, gruyère,
mornay sauce, sourdough
(milk, wheat)

RATATOUILLE SANDWICH 25

eggplant, zucchini, squash, peppers, tomato, baguette
(vegetarian, egg, wheat)

FRENCH DIP 30

roast ribeye, provolone, caramelized onions,
horseradish aioli, baguette, au jus
(milk, egg, wheat)



ENTRÉES

HOUSE MADE CAMPANELLI 27

roasted corn pesto, grated parmesan
(milk, egg, wheat)

HOUSE MADE BUCATINI 29

shrimp, cuttlefish, white wine butter sauce
(milk, egg, wheat, shellfish)

SCALLOPS 42

cashew crema, radish salad, apricot agrodolce
(tree nut, shellfish)

