



Kitchen hours: until 11pm Sunday – Thursday and until midnight Friday & Saturday  
All items on the menu are homemade in our tiny but creative kitchen!

## Small Plates

### Kalamata Tapenade

kalamata olives puréed with basil and garlic, served with bread and crackers  
**6**

### Edamame Hummus

served with crudité, bread, and crackers  
**small 7 - large 10**

### Burrata

- cracked black pepper, olive oil, and sage **10**  
- honey, toasted walnut, and sea salt **10**

### Bruschetta

- classic tomato & basil **10**  
- crab & avocado **13**  
- smoked trout & mustard-thyme aioli **12**

### Escargots

[six pieces] in garlic butter served with toast  
**12**

## Salads

### Smoked Trout Salad

friséé, smoked trout, roasted potatoes, pumpkin seeds, mustard vinaigrette **14**

### Arugula Salad

arugula, slivered red onion, apple, toasted walnuts, cider vinaigrette **12**  
- with croutons grilled with Comté cheese **13**

## Boards

All boards served with seasonal accoutrements, bread, and crackers

### Cheese

an assortment of three local and imported artisan cheeses  
**18**

### Charcuterie

prosciutto di parma, saucisson sec, terrine de campagne, coppa  
**18**

### Mixed

assortment of two local and imported artisan cheeses, prosciutto di parma, saucisson sec  
**18**

### Large Assorted

assortment of three local and imported cheeses, prosciutto di parma, saucisson sec, terrine de campagne, coppa, edamame hummus, and kalamata tapenade  
**32**

## Ravioles de Royan

Imported from Rhone Alps, France, and a specialty of the Dauphiné region: stuffed tiny pasta, filled with cheese and herbs are simmered in a cream sauce. All varieties served with toasted bread.

**Classic 14**

**Wild Mushroom & Rosemary 15**

**Bacon & Ricotta 16**

## Warm Sandwiches

All sandwiches served with a side salad  
On herbed focaccia  
And country bread for the Croques

### B.L.A.T.

bacon, lettuce, avocado, tomato, with chipotle mayo **12**

### Ham & Brillat

black pepper ham, triple-crème brie, apple, with mustard-thyme aioli **12**

### Prosciutto

prosciutto, goat cheese, arugula, with fig jam **12**

### Ricotta Caprese

house-made ricotta, tomato, basil, with balsamic reduction **11**

### Croque Monsieur

ham and Swiss cheese grilled open faced sandwich **12**

### Croque Madame

ham and Swiss cheese grilled open faced sandwich, topped with Fried Egg  
**13**

## Dessert

Served with vanilla bean ice cream

### Fondant au Chocolat

warm dark chocolate lava cake topped with fresh mint  
**8**

### Tarte Tatin

upside-down caramelized apple tart  
**8**