



Kitchen is open every day until 11pm

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 (gluten free crackers available upon request, + \$1)

7

### Edamame Hummus

served with crudité, bread, and crackers (gluten free crackers available upon request, + \$1)

small 7 - large 11

### Burrata

served with bread, and crackers (gluten free crackers available upon request, + \$1)

- cracked black pepper, olive oil, and sage 12

- honey, toasted walnut, and sea salt 12

### Bruschetta

- classic tomato & basil 10

- crab & avocado 13

- smoked trout & mustard-thyme aioli 13

### Escargots

[six pieces] in garlic butter served with toast

12

## Salads

### Smoked Trout Salad

frisée, smoked trout, roasted potatoes, pumpkin seeds, mustard vinaigrette 14

### Arugula Salad

arugula, slivered red onion, apple, toasted walnuts, cider vinaigrette

13

- with croutons grilled with Comté cheese

14

## Boards

All boards served with accompaniments, bread, crackers (gluten free crackers available upon request, + \$1)

### Cheese

an assortment of three French artisan cheeses

18

### Charcuterie

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

18

### Mixed

assortment of two French artisan cheeses, prosciutto di parma, saucisson sec

18

### Large Assorted

assortment of three French artisan cheeses, prosciutto di parma, saucisson sec, terrine de campagne, coppa, edamame hummus, and kalamata tapenade

36

## 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 16

Bacon & Ricotta 16

## Warm Sandwiches

All sandwiches served with a side salad, on country bread

### B.L.A.T.

bacon, lettuce, avocado, tomato, with chipotle mayo 13

### Ham & Brillat

black pepper ham, triple-crème brie, apple, with mustard-thyme aioli 13

### Prosciutto

prosciutto, goat cheese, arugula, with fig jam 13

### Ricotta Caprese

house-made ricotta, tomato, basil, with balsamic reduction 12

### 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

## Desserts

### Fondant au Chocolat

warm dark chocolate lava cake topped with fresh mint with vanilla bean ice cream

8

### Tarte Tatin

upside-down caramelized apple tart with vanilla bean ice cream

8