



To Share

Shrimp Cocktail	24
Crudit�, <i>Avocado Ranch</i>	18
Raclette, <i>Shaved Speck, Grilled Bread</i>	18
Charcuterie	18
Cheese	
<i>3 Cheese plate</i>	18
<i>6 Cheese plate</i>	28
Charcuterie and Cheese	36
Oysters on the Half shell	
<i>1/2 Dozen</i>	21
<i>Dozen</i>	40

First

Daily Soup	12
Bigeye Tuna, <i>Morel Custard, Citrus, Chili</i>	18
Avocado, <i>Multigrain Crust, Asian Pear, Radish</i>	18
French Onion, <i>Sourdough Cro�ton, Gruy�re Cheese</i>	12
Mixed Greens, <i>Sherry Balsamic Vinaigrette</i>	12
Cobb, <i>Avocado, Blue Cheese, Bacon, Tomato, Egg, Chicken</i>	22
Grilled Caesar, <i>Parmesan Tuile</i>	14
-Additions, <i>Chicken, Salmon, Shrimp</i>	24
Belgian Endive, <i>Country Ham, Orange</i>	18
Asparagus, <i>Mozzarella, Ramp, Picholine Olive Vinaigrette</i>	20
Foie Gras, <i>Strawberry, Rhubarb, Buckwheat Brioche</i>	26
Salmon, <i>Cucumber, Wood Sorrel, Trout Roe</i>	18

Second

Alaskan Halibut, <i>Beurre Cancalaise, Caviar, Watercress</i>	38
John Dory, <i>English Pea, Green Mango, Razor Clam</i>	38
Tourte aux Blettes, <i>Olive Tapenade, Mushroom Escab�che</i>	24
Poussin in Bread Crust, <i>Wild Fennel, Vin Jaune Sabayon</i>	38
Tagliatelle Bolognese, <i>Parmesan</i>	24
Steak Frites, <i>Beef Filet, Sauce Bordelaise, French Fries or Pomme Pur�e</i>	38
St. Canut Farms Porcelet, <i>Morel, Turnip, Grilled Cream</i>	40
Dry Aged Duck, <i>(Serves 2), Fava Bean, Rhubarb, Braised Lettuce</i>	100

Sandwich

Chickpea Veggie Burger, <i>Cucumber Tzatziki, Organic Greens</i>	18
Turkey Club, <i>Multigrain Toast, Applewood Smoked Bacon, Organic Greens</i>	18
Black Angus Smoked Bacon Burger, <i>Cabot Cheddar, Cherry Pepper Condiment, Truffle Fries</i>	24
Maine Lobster Roll, <i>Citrus Dressing, Tarragon Potato Chips</i>	28
Rittenhouse Cheesesteak, <i>Niman Ranch Beef, Comt� Cheese, French Fries</i>	24

Jon Cichon – Executive Chef
Eric Leveillee – Chef de Cuisine

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.