

MENU

- Marinated Olives - assorted olives marinated in a blend of herbs and spices \$6
- Bread -Warm with browned roasted garlic butter / regular butter / orange butter \$6
 - Extra bread \$3
- Olive Tapenade - Kalamata olive spread served with warm bread \$10
- Salmon Rillete - poach salmon (white wine) and smoked salmon rillete served with capers, crostinis and cucumber slices \$16
- Hand Cut Duck Fat French Fries w/ Garlic Aioli \$12 Add Mushroom Sauce and cheese \$5
 - Add beef bourguignon and Cheese \$10
- Small Caprese Salad -cherry tomato, little mozzarella cheese balls and basil chiffonade and balsamic vinaigrette\$8
 - Arugula Salad - Arugula, Goat cheese, Pickled Beets, topped with toasted pine nuts and avocado , balsamic vinaigrette \$16
- House Salad - Salad mix, cucumber, corn, cherry tomatoes, shallot vinaigrette \$14
- Wood Fired Onion Soup Au Gratin - a classic French onion soup, Gruyère cheese - Bowl \$18- Cup \$10
- Mussels - creamy wine sauce, aromatic herbs, garlic and shallots served with focaccia \$22
- Escargot -a traditional French delicacy, prepared with garlic, shallots, butter, and parsley \$22
- Beef Bourguignon - Stew cooked in red wine, mushrooms, veggies and herbes de provence
 - Bread Bowl \$30 -Bowl \$27 -Cup \$14
- Oyster Rockefeller -Spinach, cheese, cream, white wine 3 \$14 - 6 \$22
- Lobster Crepe -sherry bechamel sauce, avocado and cheese \$32
- Ham and cheese crepe \$18
- Mushroom and cheese crepe- Creamy mushroom sauce and melted cheese \$17

LATE NIGHT MENU

AFTER 9 PM

- Beef bourguignon Empanadas (2) \$12
- Lobster Empanadas (2) \$18
- Chicken, mushroom and cheese Empanadas (2) 12
- Crispy Corn Flour Beef and potato Empanadas served with house sauce (3) \$10 GF
- Ratatouille Empanadas (2) V \$8
- Hand cut Duck fat Fries served with ketchup \$10
- Marinated Olives - assorted olives marinated in a blend of herbs and spices \$6
- Ham and Cheese Crepe \$16
- Breaded Chicken Wings with honey (6) \$ 14

DESSERTS

- Mousse au Chocolat \$12
- Affogato \$12