

# 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

# Desserts

- Mousse au Chocolat - Light and airy dark chocolate mousse served with a crunchy cookie crumble. \$12
- Affogato - A scoop of vanilla and chocolate gelato drowned in a shot of hot espresso \$12
- Crepe Suzette- Warm crepe in a buttery orange sauce, topped with Grand Marnier whipped cream and almonds \$14
- Gelato/Sorbet from Freya's in Rockport -1 scoop \$5 -2 scoops \$7 -3 scoops \$9  
Vanilla - Chocolate - Lemon Lavender - blueberry basil

## Desserts wines and digestifs

### Desert Wines (small glass).

- Muscat Baumes de Venise \$10
- Sauternes \$18
- Pineau de Charentes \$10

### Ports

- Messias Twony \$10
- Vista Alegre Fine Ruby \$10
- Vista Alegre Lagrima \$11

### Brandy.

- Boullard Calvados \$19
- Courvisier Cognac \$16
- Hennessy Cognac \$20
- Courvisier XO Cognac \$25-45
- Armagnac \$15
- Poire William \$18



# LATIN NIGHT MENU

## WEDNESDAYS

- 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
- Chips and Salsa \$8
- Chips and Guacamole \$12
- Nachos - Carnitas, guac, salsa, sour cream and cheese \$18
- Yuca Fries and Guacamole \$12
- Hand cut Duck fat Fries served with ketchup \$12
- Marinated Olives - assorted olives marinated in a blend of herbs and spices \$6
- Ham and Cheese Crepe \$16
- Mexican Crepe - Carnitas, guac, sour cream and cheese \$18
- Breaded Chicken Wings with honey (6) \$ 14
- Corn or Flour Soft Tacos with Carnitas or chicken(3) \$14
- Rice, beans and carnitas bowl \$18

# BAR MENU

## *French Classics*

French 75 | \$15  
Gin | Lemon | Champagne

Kir Royale | \$14  
Crème de Cassis | Champagne

Boulevardier | \$15  
Bourbon | Sweet Vermouth | Campari

Sidecar | \$14  
Cognac | Cointreau | Lemon

Vieux Carré | \$16  
Rye | Cognac | Sweet Vermouth |  
Absinthe

## *Mocktails*

Mocktail Mule | \$9  
Ginger Puree | Lime | Seltzer | Simple

Mock-jito | \$9  
Zero Proof Rum | Lime | Seltzer | Simple |  
Mint

Fall Fawn | \$9  
Blackberry Puree | Ginger Puree | Lime |  
Simple | Zero Proof Rum | Soda Water

## *House Cocktails*

Aviation | \$15  
Gin | Crème de Violette | Luxardo |  
Lemon

La Cave Old Fashioned | \$17  
Woodford Bourbon | Orange bitters

Elderflower Martini | \$15  
Vodka | Elderflower | Lime

Au Pear | \$16  
Poire William | Pear Vodka | Lemon |  
Cinnamon Simple

Blue Belle | \$14  
Blackberry | Cucumber | Gin | Crème de  
Violette | Lemon | Simple

Sweater Weather | \$17  
Vanilla Vodka | Kahlua | Espresso |  
Simple | Pumpkin Spice | Salted  
Caramel Rim

Violette Femme | \$16  
Crème de Violette | Crème de Cassis |  
Blackberry | Lemon | Vodka | Prosecco

Heat of the Night | \$15  
Tequila | Fire Tincture | Lime |  
Passionfruit | Cointreau | Simple



# WINES

	<u>Winery</u>	<u>Grape Varietal</u>	<u>Appellation</u>	<u>Country</u>	<u>Glass</u>	<u>Bottle</u>
<b>Red</b>						
	Portada	Red Blend	Lisboa	Portugal	10	38
	Cantine Volpi	Barbera	Piemonte	Italy	11	42
	Château Toutigeac	Blend	Bordeaux	France	11	40
	Jaffelin	Pinot Noir	Burgundy	France	11	40
	Château Fantou	Malbec	Cahors	France		60
	Château la Condamine	Carignane	Corbieres	France		40
	Egelhoff	Cabernet Sauvignon	Napa Valley	California, U.S.A.		250
	Folk Machine	Pinot Noir	Central Coast	California, U.S.A.		64
	Lava Cap	Cabernet Sauvignon	El Dorado	California		65
	Rejadorada	Tinta de Toro	Toro	Spain		50
	Coste Chaude	Blend	Cote du Rhone	France		48
<b>Whites</b>						
	Zum Martin Sepp	Gruner Veltliner	Niederosterreich	Austria	9	24 (500mL)
	Verdejo Seleccion	Tempranillo/Garnacha	Rioja	Spain	10	38
	Fairvalley	Chenin Blanc	Western Cape	South Africa	10	38
	Pierre-Luc Bouchaud	Melon de Bourgogne	Muscadet Sevre et Maine Sur Lie	France	12	44
	Laroque	Chardonnay	Languedoc	France	15	58
	Camp Wines	Chardonnay	North Coast	California, U.S.A.		52
	Domaine de la Bastide	Roussanne/Viognier/Clairette	Rhône Valley	France		40
	Domaine de la Pauline	Sauvignon Blanc	Sancerre	France		106
	Dr. Konstantin Frank	Riesling	Finger Lakes	New York, U.S.A.		50
	Le Tire-Bouchon	Sauvignon Blanc	Vin de France	France		40
	Domaine Ménard Gaborit	Melon de Bourgogne	Muscadet Sevre et Maine	Loire		98
	Vouni Panayia	Xynisteri/Franc de Pied	Vouni Panayias	Cyprus		64
	Francine Bachelier	Chardonnay	Chablis	France		94
<b>Rosé</b>						
	Zum Martin Sepp	Zweigelt	Niederosterreich	Austria	9	24 (500mL)
	Les Vignerons de Granet	Shiraz/Syrah/Grenache	Coteaux d'Aix-en-Provence	France	14	52
	Domaine Gérard Metz	Pinot Noir	Crémant d'Alsace	France		78
	Famiglia falvo	Susumaniello	Salento	France		66
<b>Bubbles</b>						
	Maison de Madeleine	Blend	Brut	France	12	46
	Castellroig	Xarel-lo	Cava	Spain		65
	Cleto Chiarli E Figli	Lambrusco	Emilia-Romagna	Italy		60
	Jean Vullien & Fils	Jacquère/Chardonnay/Altesse	Crémant de Savoie	France		60
	Famille Guibert	Chardonnay	Languedoc-Roussillon	France		50
	Domaine G. Metz	Pinot Blanc/Auxerrois	Crémant d'Alsace	France		80
	R. Dumont & Fils	Pinot Noir/Chardonnay	Champagne	France		120
	Jean Velut	Chardonnay	Champagne	France		160