





SMALL PLATES AND APPETIZERS

Marinated Olives - Assorted olives marinated in a blend of herbs and spices.	\$7
Warm bread - Served with a choice of butter: Regular, browned roasted garlic, or orange.	\$8
Extra bread	\$3
Olive Tapenade: Kalamata olive spread served with warm bread	\$12
Duck Fat French Fries - Hand Cut fries	\$10
Add Garlic Aioli	+\$2
Add Truffle Parmesan	+\$2
Add Mushroom Sauce and Cheese	+\$5
Add beef bourguignon and cheese	+\$10
Escargot - The traditional French delicacy, prepared with garlic, shallots, butter and parsley	\$20
Cheese & charcuterie board - Cured meats and cheeses, accompanied by crostinis, nuts, olives and spreads.	\$30
Salmon Tartare - freshly prepared salmon tartare with capers, shallots and a citrus dressing served over avocado and with crostinis	\$22

SOUPS AND SALADS

Arugula Salad - Arugula, goat cheese, pickled beets, topped with toasted pine nuts and avocado, dressed in balsamic vinaigrette.	\$16
House Salad - Salad mix with cucumber, corn, cherry tomatoes, and Dijon shallot vinaigrette	\$15
Wood Fired Onion Soup Au Gratin - A classic French onion soup with golden melted cheese and house made croutons	
Bowl	\$18
Cup	\$10
Creamy Mushroom Soup (V-GF) - Simple mushroom creamy soup	
Bowl	\$16
Cup	\$8





CREPES



Mushroom & Cheese - mushrooms in a rich cream sauce, topped with melted cheese	\$18
Smoked Ham & cheese - Smoked ham and melted cheese.	\$18
Brie & Fig Glaze: Soft melted brie cheese drizzled with a sweet fig glaze	\$20
Prosciutto, cheese & arugula - Salted prosciutto, creamy cheese, and fresh arugula.	\$24

ENTREES

Mushroom Truffle Risotto - Rice with mushrooms and truffle oil, finished with freshly grated Parmesan and a dusting of black truffle	\$24
Mussels: Prepared in a creamy wine sauce with aromatic herbs, garlic, and shallots, served with focaccia.	\$22
Beef Bourguignon - Stew cooked in red wine, mushrooms, veggies and herbes de Provence	
Bowl	\$28
Cup	\$15
Add Garlic Mashed Potatoes	\$4
Steak Frites - Flank steak marinated Served with hand cut duck fat french fries with a shallot wine demi-glace sauce or a creamy pepper sauce	\$36

