



starters:

- soup du jour - cup 4 bowl 6
french onion soup - a classic done our way 8
poutine - fries with cheddar cheese, duck confit and duck demi 10 (small 7)
saffron risotto cakes - lightly breaded and fried risotto balls stuffed with parmigiano-reggiano and served with marinara 7
steamed mussels* - with fennel, chorizo and white wine 12
chilled salmon terrine - with a small salad 7
charcuterie plate - ask about today's selection 9
chèvre frite - lightly breaded and fried fresh goat cheese with onion marmalade 6 (double cheese 10)
grilled asparagus - with sambal-garlic oil and a sunny-side up duck egg 10
cheese plate - ask about today's selection 12

salads:

- the house - organic mixed greens with your choice of dressing 5
caesar salad* - whole leaf romaine with radicchio, toasted bread crumbs, parmigiano-reggiano and duck egg caesar dressing 8
goat cheese salad - warm fresh chèvre over organic mixed greens tossed in beet-balsamic vinaigrette with pickled beets 9
quinoa salad - saffron quinoa with garbanzo beans and seasonal vegetables tossed in sun-dried tomato vinaigrette served over organic mixed greens 8

mains:

- duck breast* - pan-seared medium rare, served with cherry-thyme gastrique, black-eyed peas and roasted vegetables 25
Portuguese pork stew* - Carlton farms pork shoulder braised with onion, paprika, saffron, piri piri peppers and mussels served mashed sweet potatoes and roasted vegetables 20
grilled lamb chops* - Anderson Ranches lamb served medium-rare with lamb demi-glace, minted M'hamsa couscous and roasted vegetables 23
Savoie braised chicken - French cut chicken breast braised with Savoy cabbage, Dijon mustard, white wine vinegar and tarragon served with orzo and roasted vegetables 18
bison New York steak* - Rain Shadow el Rancho bison grilled and served with chef's butter, duck fat-smashed potatoes and roasted vegetables 30
catch of the day - market price
rotolo ripieno - chard, kale, mushrooms, chèvre and fresh pasta rolled and poached in roasted vegetable stock, served with tomato marinara and roasted vegetables 16

Joseph Mihm, Chef de Cuisine

Sorry no separate checks, but we will take up to 4 credit cards per table.
18% gratuity for parties of 6 & more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. They may also increase your risk of enjoying your food.