



Marinated Olives 3

Soup of the Day 5/7

French Onion Soup 8

Pistachio Olive Tapenade
grilled flatbread 8

Artichoke and Spinach Fondue
parmesan cheese, grilled flatbread 9

Calamari Fritto Misto
*portobello, artichoke, olives, zucchini,
capers, kale, preserved lemon aioli* 12

Cauliflower Bites *crispy panko
beer battered cauliflower, dill aioli* 8

Potato Gnocchi *forest mushrooms,
cream, truffle essence, parmesan, balsamic* 11

Grilled Garlic and Herb Artichoke
Meyer lemon aioli, sunchoke chips 10

Caramelized Carrot Ravioli
*spring pea purée, miso-honey glazed carrots,
pea shoots* 9

Escargots *burgundy snails, garlic
herb butter, crostini* 11

Sesame Crusted Ahi Tuna *caramelized
onion soy sauce, arugula* 13

Lobster and Shrimp Risotto *parmesan,
preserved lemons, basil oil* 15

Fuji Apple Salad *Little Gems
romaine, Fuji apples, dried cranberries,
blue cheese, candied walnut crumble,
Dijon apple cider dressing* 7/11

Wedge Salad *cherry tomato, pancetta,
bleu cheese dressing and crumbles,
grilled onions, rye breadcrumbs* 10

Strawberry Salad *goat cheese, endive,
mâche, avocado, hazelnut, balsamic* 11

Brochette and Caesar Salad *bistro filet
brochette, Caesar salad, pistou* 11

Chef's Sliders (2) *3 oz. grass fed beef,
fennel chutney, blue cheese, mushrooms,
spicy aioli, house-made buns* 12

Hamburger provençal *½ lb. Angus beef,
caramelized onions, house-made bun
served with hand-cut fries* 15

Street Tacos *seasoned beef and peppers,
candied onions, salsa verde, cilantro* 11

Short Rib Mac & Cheese *three
cheese blend, toasted garlic* 9

Artisan Cheese Plate *assorted cheeses,
spiced nuts, olives, fig jam, flatbread* 15

Charcuterie Plate *prosciutto,
salami, chorizo, assorted cheeses, grapes,
dried apricots, greens, flatbread* 18

~ Consuming raw or uncooked foods may be a health risk ~

*06-25-18