



New Signature Offerings

Marinated Olives GF V ✓ 3

Clam Chowder 6/8

French Fries or Garlic Fries GF V 6

Sweet Potato Fries GF V
with habanero mustard 6

Cauliflower Bites V *crispy panko
beer-battered cauliflower, caper dill aioli* 11
(hot wing sauce, add \$1)

Escargots *burgundy snails, garlic
herb butter, crostini* 13

Crispy Smashed Potatoes V GF *marble
potatoes fried and tossed in truffle essence,
fresh grated parmigiano reggiano,
duck fat and parsley* 12

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

Jerk Chicken Skewers GF
*Caribbean style slaw, macadamia nut crumble,
cilantro pistou* 11

Tempura Shrimp
*with black garlic ponzu sauce and
sweet ginger chili sauce* 12

GF = Gluten-Free V = Vegetarian ✓ = Vegan

OVER FOR OTHER FAVORITES ~~~~▶

Chicken Cordon Bleu Croquettes
served with preserved lemon and Dijon aioli 12

Hoisin Glazed Pork Belly Bites GF
with green onion and sesame seeds 12

Duck Crepes
*duck confit, julienned vegetables,
pomegranate sauce* 15

Braised Shank GF *with soft yellow polenta
and Fall harvest ratatouille* 15

Meat & Cheese Board *prosciutto, salami,
chorizo, brie, seasonal cheese, mixed
olives and flatbread crisps* 18

Spiced Nuts GF V *mixed medley of
cashews, almonds, pecans, walnuts
and pistachios* 6

**Artisan Rolls with
Dipping Oil** 3

DESSERTS

Crème Brûlée *traditional French
vanilla bean custard* 8

Gâteau au chocolat *flourless
chocolate decadence cake served
over raspberry coulis* 8

Seasonal Pots de Crème *chocolate blood
orange custard, candied blood orange,
whipped cream, lace cookie* 9
(GF without cookie)

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

*02-27-20