

Starters

Marinated Olives GF V ✓	3
Pistachio Olive Tapenade V ✓ <i>with grilled flatbread</i>	9
Crispy Cauliflower Bites V <i>dill aioli (hot wing sauce, add \$1)</i>	11
Soupe du Jour	6/8
French Onion Soup V	9
Fondue V <i>spicy spinach and artichoke fondue with grilled flatbread</i>	11
Escargots <i>Burgundy snails sautéed in a basil herb butter, crostini</i>	13

Burgers and Sandwiches*

**choice of one side: Soup of the day, French Fries, Sweet Potato Fries, House Salad or Caesar Salad
Add \$2 for French Onion Soup or Garlic Fries*

Monaco <i>roasted turkey or roast beef, avocado, lettuce, tomatoes, red onion, alfalfa sprouts, provolone cheese, aioli and Dijon, choice of soft roll or brioche bread</i>	8/12
Almond Chicken Salad Sandwich <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	14
Shrimp Tartine <i>bay shrimp salad, lettuce, tomato, aioli served open-faced style on house wheat</i>	15
Pastrami Reuben <i>house-made pastrami, sauerkraut, Gruyère, Louis dressing, marbled rye</i>	16
Ultimate Club Sandwich <i>choose two meats (house roasted turkey breast, ham, roast beef or bacon), served on brioche (three slices, toasted or untoasted) with lettuce, tomato, provolone cheese and Dijon aioli and avocado spread</i>	16
Lamb Tartine <i>roasted lamb leg, caramelized onion, Dijon, aioli, provolone cheese served open-faced style on house wheat</i>	17
Crab Tartine <i>served open-faced style with house wheat, toasted with garlic butter and parmesan cheese, with lump blue crab, celery leaf, red onion, dill, chervil, fresh-squeezed lemon juice, aioli</i>	17
Hamburger provençal <i>½ lb. Angus beef, caramelized onions, house-made bun</i>	17
French Dip <i>thin sliced house-made roast beef, Dijon, caramelized onion, Gruyère, steak roll, au jus</i>	18

Salads

Add: 6oz. chicken \$5 / 4oz. steak \$8 / 5oz. salmon \$12 / 5 prawns \$10

House Salad GF V ✓	8
<i>organic baby greens, cucumber, cherry tomatoes, herb vinaigrette</i>	
Caesar Salad	8/13
<i>crisp romaine and croutons, anchovies or kale upon request</i>	
Roasted Butternut and Goat Cheese Salad V GF	15
<i>roasted butternut squash, crumbled goat cheese, dates, toasted almonds, Apple Hill apples, kale, champagne vinaigrette</i>	
Shrimp Louis GF	17
<i>bay shrimp, greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and Louis dressing</i>	
Grilled Salmon Salad GF	19
<i>baby kale, caramelized onions, roasted butternut squash, chimichurri</i>	

Entrées

Mediterranean Chicken GF	15
<i>chicken breast, basmati rice, seasonal vegetables, curried yogurt sauce</i>	
Garlic Prawns	19
<i>prawns sautéed in roasted garlic, parsley and butter with grilled house wheat bread</i>	
Beef Bourguignon GF	19
<i>short rib braised in red wine, roasted garlic, pearl onions, Dauphinoise potatoes, seasonal vegetables</i>	
Mole Braised Chicken	16
<i>chicken thighs braised in house mole with faro and seasonal vegetables</i>	
Ratatouille Lasagna V GF	17
<i>Heirloom tomatoes, zucchini and eggplant layered with a three cheese blend</i>	
Potato Gnocchi V	16
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Butternut Squash Crepes V	16
<i>citrus ricotta, pancetta, brown butter crème fraîche, crispy kale and toasted cashews</i>	
Steak and Eggs GF	21
<i>Grilled 10 oz. New York steak, crispy red potatoes, two eggs over easy, Béarnaise</i>	

GF = Gluten-Free

V = Vegetarian

✓ = Vegan

Corkage \$20

20% gratuity for parties of 6 or more

\$3 Split Fee

We accept Visa, MasterCard and American Express; however, do not accept personal or traveler's checks.

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