

Please accept our apologies if ever we are without a particular vintage or varietal...
Like lovers, wine supplies in this world cannot be guaranteed.

BLANC



Armas de Guerra 10 20 40
Doña Blanca, Gordello; Bierzo, Spain

Barnard Griffin 10.5 21 42
Fumé Blanc; Columbia Valley, Washington

Black Cabra 10 20 40
Chardonnay; Mendoza, Argentina

Trimbach 14 28 56
Pinot Blanc; Alsace, France

L'ecole N°41 11.5 23 46
Semillon, Sauvignon Blanc; Columbia Valley, Washington

Cave de Tain 13 26 52
Marsanne; Rhone, France

Laurenz V 12 24 48
Gruner Veltliner; Niederösterreich, Austria

ROSÉ AND SPARKLING

Bugey Cerdon Sparkling 15 ~ 60
Rosé of Gamay and Poulsard; Savoy, France

Musical Chairs Rosé mkt mkt mkt
Ever changing selection of our favorite hand-picked rosés

ROUGE

Aupa "Pipeño" 10 20 40
País, Carignan; Alto Cachapoal, Chile

Ioppa 13 26 52
Nebbiolo; Piedmont, Italy

Domaine de Cristia 10 20 40
Grenache; Côtes du Rhône, France

Muriel Crianza 11 22 44
Tempranillo; Rioja, Spain

Lagar de Bezana "Amalgama" 10 20 40
Syrah, Cabernet Sauvignon; Alto Cachapoal, Chile

Castelfeder Rieder 12 24 48
Lagrein; Alto Adige, Italy

Moulin de Gassac 11.5 23 46
Pinot Noir; Languedoc, France

PARTAGER

Dainty Little Cheese Board* 13
Craft cheeses, crostini, garnishes

Crawfish Beignets 12
Filled with spicy red pepper aioli

Ricotta Toasties 14
With heirloom tomatoes, grilled fresh pear; toasted sourdough

Escargot 15
Herbed compound butter, whipped potato crown, baguette crostini

Chicken Liver Paté 14
Sourdough toast, verjus poached pistachios, pickled grapes

PETIT

Daily Restorative 9
Market influenced

Avocado Salad 13
With roasted beets, new potatoes, snap peas, coriander vinaigrette

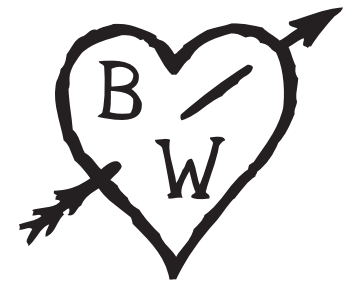
Cabbage and Kohlrabi Salad 12
With poached apples, pork cracklins, fresh ricotta, toasted walnuts, tarragon, parsley, and walnut vinaigrette

Grilled Humboldt Squid 14
Chili de Arbol marinated feta cheese, charred broccolini, creamy garlic vinaigrette

The Tortoise and The Hare 16
House-made turtle dumplings in braised rabbit ragu

Wild Mushroom Rotolo* 14
With pickled red onion, parmesan puree, celery leaves, and cured egg yolk

Lamb Terrine 14
Fried fennel, pickled grapes, black garlic aioli



GRAND

Braised Beef Short Rib 34
With smoked baby carrots, pickled celery, caramelized parsnip puree, burnt onion jus, and parsnip chips

Duck Leg Confit 29
With braised leeks, lentil croquettes, dijon, and verjus rouge reduction

Bubble and Squeak 21
Sautéed brussel sprouts, shallots, delicata and acorn squash, crispy cauliflower, spicy candied pecans; roasted garlic and ginger vinaigrette, with house cornbread

Braised Pork Shank 35
Served on puree of sweet potato, greek yogurt, and cashew; with grilled squash, shaved beets, and natural jus

Ricotta Pistachio Gnocchi 22
With beurre blanc, wild mushrooms, peas, chili oil, pea shoots, and endive

Bouillabaisse 29
Smoked manila clams with PEI mussels, chorizo, squid, prawns, potatoes, spicy tomato sauce, grilled green beans, and grilled baguette

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any dietary restrictions, allergies, or concerns.