

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



<b>Vistalago</b>	11.5	23	46
Riesling, Chardonnay; Maule, Chile			
<b>Les Athlètes du Vin</b>	12	24	48
Sauvignon Blanc; Loire, France			
<b>Picollo Ernesto</b>	10.5	21	42
Cortese; Gavi, Italy			
<b>J Vineyards</b>	12	24	48
Pinot Gris; Central Coast, California			
<b>La Val</b>	12.5	25	50
Albarino; Rias Baixas, Spain			
<b>Jean Manciat</b>	16	32	64
Chardonnay; Mâcon-Charnay, Bourgogne, France			
<b>Domaine Duffour</b>	10.5	21	42
Colombard, Ugni Blanc, Gros Manseng; Gascogne, France			

## ROSÉ AND SPARKLING

<b>Bugey Cerdon Sparkling</b>	15	~	60
Rosé of Gamay and Poulsard; Savoy, France			
<b>Musical Chairs Rosé</b>	mkt	mkt	mkt
Ever changing selection of our favorite hand-picked rosés			

## ROUGE

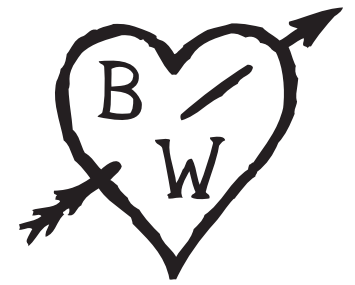
<b>Elsa Bianchi</b>	11	22	44
Malbec; San Rafael, Argentina			
<b>Raul Perez "Ultreia St. Jacques"</b>	16.5	33	66
Mencia; Bierzo, Spain			
<b>Ananto</b>	10.5	21	42
Bobal, Tempranillo; Utiel Requena, Spain			
<b>Sean Minor</b>	12.5	25	50
Cabernet Sauvignon, Merlot; Paso Robles, California			
<b>Lagar de Bezana "Amalgama"</b>	10.5	21	42
Syrah, Cabernet Sauvignon; Alto Cachapoal, Chile			
<b>Calea</b>	11	22	44
Nero d'Avola; Sicily, Italy			
<b>Moulin de Gassac</b>	12.5	25	50
Pinot Noir; Languedoc, France			

## PARTAGER

<b>Dainty Little Cheese Board*</b>	13
Craft cheeses, crostini, garnishes	
<b>Crawfish Beignets</b>	12
Filled with spicy red pepper aioli	
<b>Ricotta Toasties</b>	14
Pickled stone fruit, guanciale, sprouted lentils; toasted sourdough	
<b>Roasted Bone Marrow</b>	14
With toasted sourdough and pickled green tomato tabouli	
<b>Chicken Liver Paté</b>	14
Sourdough toast, verjus poached pistachios, cornichons	

## PETIT

<b>Daily Restorative</b>	9
Market influenced	
<b>Avocado Salad</b>	13
With roasted beets, new potatoes, snap peas, coriander vinaigrette	
<b>Grilled Heirloom Carrots</b>	13
With macerated blackberry, smoked burrata, chili-citrus vinaigrette, tarragon, and rye crisps	
<b>Grilled Humboldt Squid</b>	14
Chili de Arbol marinated feta, charred broccolini, creamy garlic vinaigrette	
<b>The Tortoise and The Hare</b>	16
House-made turtle dumplings in braised rabbit ragu	
<b>Wild Mushroom Rotolo*</b>	14
With pickled red onion, parmesan puree, celery leaves, and cured egg yolk	
<b>Braised Pork Belly</b>	14
With smoked carrots, apple parsnip puree, parsley pistou, and pickled celery	



## GRAND

<b>Pork Shoulder</b>	29
Berkshire pork, with english pea mousse, pickled watermelon radish, shaved easter radish, pea tendrils, cilantro, toasted cocoa nibs	
<b>Duck Leg Confit</b>	29
With braised leeks, lentil croquettes, dijon, and verjus rouge reduction	
<b>Grilled Baby Bok Choy</b>	23
With pureed black beans, fried wild mushrooms, preserved citrus and herb salad	
<b>Andouille Sausage and Prawns</b>	27
Grilled with fresh corn, herb dumplings, and huitlacoche madeira sauce	
<b>Grilled Handkerchief Pasta</b>	22
With asparagus, pecorino de pepato sauce, and petit pea shoots	
<b>Buffalo Cod</b>	29
With roasted marble potatoes, tomato relish, frisse, and crimini beurre fondue	

## "Top 10 Brunch Spots" - Bon Appétit

\*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.