

BLANC

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



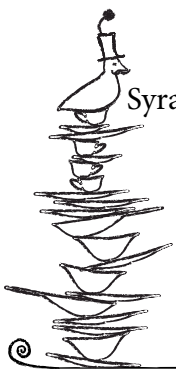
Pedro Escudero "Fuente Milano" Viura, Verdejo; Rueda, Spain	9.5	19	38
Barnard Griffin Fumé Blanc; Columbia Valley, Washington	10	20	40
Saint Laurent Petit Le Mont Chardonnay; Touraine, France	12	24	48
J Vineyards Pinot Gris; Central Coast, California	12	24	48
Luneau-Papin "La Grange" Muscadet sur Lie; Loire, France	12.5	25	50
Simonsig Chenin Blanc; Stellenbosch, South Africa	10.5	21	42
Laurenz V Gruener Veltliner; Niederösterreich, Austria	12	24	48

ROSÉ AND SPARKLING

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

ROUGE

Ercole (litre bottle) Barbera; Monferrato, Italy	13.5	27	67.5
Casa Ferreirinha "Papa Figos" Touriga Nacional, Franca, Tinta Roriz; Douro, Portugal	12	24	48
Badenhorst Secateurs Shiraz, Grenache, Cinsault; Swartland, South Africa	11.5	23	46
Tenute Rubino Negroamaro, Malvasia Nera; Puglia, Italy	11.5	23	46
Lagar de Bezana "Amalgama" Syrah, Cabernet Sauvignon; Alto Cachapoal, Chile	11	22	44
Calea Nero d'Avola; Sicily, Italy	11	22	44
Moulin de Gassac Pinot Noir; Languedoc, France	12	24	48



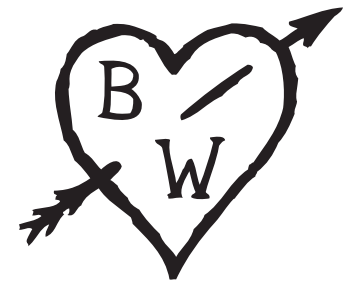
PETIT

Dainty Little Cheese Board* Craft cheeses, garnishes	13
Escargot Creamy potato, rosemary, dijon butter, hazelnuts,	15
Chicken Liver Paté Sourdough toast, verjus poached pistachios, pickled grape	14
Daily Restorative Market influenced	9
Avocado Salad With roasted beets, new potatoes, snap peas, coriander vinaigrette	13
Chicory Salad With grilled treviso, frisee, endive, shaved manchego, fried capers, orange supremes, anchovy vinaigrette	13
Grilled Humboldt Squid Chili de Arbol marinated feta, charred broccolini, garlic vinaigrette	14
Braised Pork Belly With smoked carrots, apple parsnip puree, parsley pistou, and pickled celery	14

GRAND

Confit Pork Shoulder Berkshire pork, with english pea mousse, pickled watermelon radish, shaved easter radish, pea tendrils, cilantro, toasted cocoa nibs	29
Bubble and Squeak Sautéed brussel sprouts, shallots, delicata and acorn squash, crispy cauliflower, spicy candied pecans; roasted garlic and ginger vinaigrette, with house cornbread	21
Za'atar Braised Lamb Colorado raised lamb, with slow cooked chickpeas, cauliflower, and gremolata	35
Bouillabaisse Smoked manila clams with PEI mussels, chorizo, squid, prawns, potatoes, spicy tomato sauce, grilled green beans, and grilled baguette	29

*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.



~ **Gluten Restricted** ~