

GARDEN

ONION SOUP GRATINÉE
cave aged Wisconsin gruyère • 9

FIELD GREENS
fines herbes, root vegetables
& shallot vinaigrette • 8

CHARRED CARROT SALAD
honeyed ricotta, pea shoots, pine nuts,
pomegranate & lemon • 12

SAUTÉED MOREL MUSHROOMS
local ramps, chickpea panisse
SarVecchio Fondue & sweet peas
app • 15 / entrée • 30



OCEAN

TODAY'S OYSTER SELECTION
mignonette, horseradish & lemon
½ dozen • 12 / dozen • 22

SEARED SCALLOPS
sautéed morel mushrooms, local
ramps, peas, asparagus, grits
& madeira beurre blanc
app • 16 / entrée • 32

STEAMED MUSSELS
Belgian Style, celery, garlic,
beer, bay leaf & baguette
app • 10 / entrée • 14

ROASTED STONE BASS
crispy pork belly, fried potatoes,
sautéed kale & spinach,
vin blanc sauce • 29

PAN-SEARED SKATE
lemon brown butter,
green beans, olive oil potatoes
& caper vinaigrette • 24



SEASONAL
INSPIRATION

ROASTED SUMMER VEGETABLES
cremeaux de bourgogne, bagna cauda, marcona,
almonds, radish sprouts & toasted baguette
*Gundlach Bundschu, Chardonnay,
Sonoma Coast, California*

JOSPER FIRED RIBEYE
ramp chimichurri, sautéed peas,
asparagus & mushrooms
*Sharecropper's, Pinot Noir,
Willamette Valley, Oregon*

DESSERT OF YOUR CHOICE
JP Chenet, Blanc de Blancs, Languedoc, France

THREE COURSE MENU • 47
WITH WINE PAIRINGS + 16

A LITTLE EXTRA

- MOREL MUSHROOMS • 5 oz 18
- SAUTÉED KALE & SPINACH • 6
- CURRIED CAULIFLOWER • 6
- HARICOTS VERTS • 6
with roasted tomatoes
- FRITES & AÏOLI • 5
- ROTISSERIE POTATOES • 6



PASTURE

DUCK CONFIT
spring pea purée, asparagus,
pea tendrils, new potatoes &
brown butter vinaigrette • 25

HERB & CITRUS
MARINATED CHICKEN
mushroom cream, rôti potatoes
& curried cauliflower • 21

STEAK TARTARE
ground to order with egg yolk,
cornichon, shallots & grilled french
bread, choice of petite salad or frites
app • 15 / entrée • 30

JOSPER FIRED COULOTTE SIRLOIN
hand-cut frites, red wine jus
& watercress salad • 26

PAN SEARED CENTER CUT
FILET MIGNON
brandy peppercorn sauce, rôti potatoes
& sautéed mushrooms • 39



SUMMER HOURS

TUES - FRI: 11:30 a.m.- 2:30 p.m.
5:00 p.m. - 9:00 p.m.

SAT: 11:30 a.m. - 9:00 p.m.
Lunch served until 2:30 p.m.

SUN: Brunch 10:00 a.m. - 2:00 p.m.
Dinner 3:00 p.m. - 8:00 p.m.

CLOSED MONDAYS

HAPPY HOUR
at the bar

TUE - FRI: 4:00 p.m. - 7:00 p.m.

SAT & SUN: 3:00 p.m. - 6:00 p.m.

Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.