

GARDEN

ONION SOUP GRATINÉE  
cave aged Wisconsin gruyère • 9

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

CHARRED CARROT SALAD  
honeyed ricotta, mushy peas,  
pine nuts & pomegranate • 12

SAUTÉED CHICKPEA PANISSE  
sautéed wild mushrooms,  
sweet peas & beurre blanc  
app • 14 / entrée • 25



OCEAN

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

SEARED SCALLOPS  
sautéed wild mushrooms,  
peas, asparagus, cheesy 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, shallots  
& caper vinaigrette • 24



SEASONAL  
INSPIRATION

GAZPACHO

Chilled heirloom tomato purée,  
whipped feta & balsamic reduction  
*Le Gravis Nozières  
Malbec Rosé, Côtes du Lot, France*

GRILLED DUROC PORK CHOP  
charred shishito peppers, southern  
peaches, celery root & ponzu jus  
*Le Grand Bouqueteau  
Cabernet Franc, Chinon, France*

ROASTED SUMMER FRUIT  
served chilled with Grace custard,  
orange zest & amaretti dust  
*Christian Drouin Calvados, France*

THREE COURSE MENU • 40  
WITH WINE PAIRINGS + 16

A LITTLE EXTRA

CHARRED SHISHITO PEPPERS • 6

SAUTÉED KALE & SPINACH • 6

CURRIED CAULIFLOWER • 6

HARICOTS VERTS • 6  
with roasted tomatoes

ROTISSERIE POTATOES • 6

FRITES & AÏOLI • 5



PASTURE

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

ROTISSERIE CHICKEN  
marinated with herb & citrus  
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, house-made boursin,  
red wine jus & watercress salad • 26

PAN SEARED CENTER CUT  
FILET MIGNON  
brandy peppercorn sauce, rôti potatoes  
& sautéed wild 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 pm.

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.