

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

CORN FRITTERS
sautéed wild mushrooms, chili
aioli, snow peas & tendrils
app • 8 / entrée • 16



OCEAN

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

SEARED SCALLOPS
sautéed wild mushrooms,
snow peas, sweet corn, cheesy
grits & madeira beurre blanc
app • 15 / entrée • 30

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

ROASTED MARKET FISH
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

WHIPPED CRÈME FRAÎCHE POTATOES • 6

FRITES & AÏOLI • 5



PASTURE

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

ROTISSERIE CHICKEN
marinated with herb & citrus,
mushroom cream, whipped crème fraîche
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,
sautéed wild mushrooms & whipped
crème fraîche potatoes • 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.