

## S O U P & S A L A D S

- + CORN CHOWDER bacon, pickled gulf shrimp, nasturtium \_\_\_\_\_ **15**
- + CHOPPED SALAD gem lettuce, cucumber, chickpea, manchego \_\_\_\_\_ **15**
- + CRIMSON SWEET WATERMELON SALAD tomato, feta, red onion, arugula \_\_\_\_\_ **14**
- + CAESAR SALAD baby gem, parmigiano frico, meyer lemon \_\_\_\_\_ **15**
- + LOCAL TOMATO AND STONE FRUIT SALAD nectarine, meyer lemon preserves, greek olive oil \_\_\_\_\_ **15**
- + HOUSE MADE HUMMUS crisp vegetables, greek olive oil, sumac, lemon \_\_\_\_\_ **16**
- + HAND CUT BEEF TARTARE ON TOAST sourdough, cornichon, caper, dijon, truffle aioli \_\_\_\_\_ **18**

## A LA CARTE

- |                          |           |                  |           |
|--------------------------|-----------|------------------|-----------|
| + Avocado                | <b>6</b>  | + Roasted Salmon | <b>15</b> |
| + Grilled Chicken Breast | <b>12</b> | + Bavette Steak  | <b>16</b> |

## S A N D W I C H E S *served with french fries or baby arugula salad*

- + COUNTRY CLUB SANDWICH roasted turkey breast, bacon, tomato, spicy mayo on brioche \_\_\_\_\_ **19**
- + FOIEDELAISE BURGER foie gras, bordelaise sauce, chive boursin, caramelized onions \_\_\_\_\_ **23**
- + AVOCADO TOAST avocado, whipped ricotta, cherry mustarda, breakfast radish \_\_\_\_\_ **16**  
+ Egg **4**

## P L A T E S

- + CRISPY FRIED SMOKED QUAIL whipped potatoes, green tomato jam, chili honey \_\_\_\_\_ **24**
- + SHORT RIB GRILLED CHEESE apricot jam, gruyère, fries \_\_\_\_\_ **20**
- + SPICY RIGATONI ALLA VODKA seared shrimp, chili, basil \_\_\_\_\_ **23**
- + HALIBUT FILET pole beans, chantrelle, sun gold beurre blanc \_\_\_\_\_ **40**

## S I D E S

- + CRISPY BRUSSELS SPROUTS white balsamic glaze, dijon, parsley \_\_\_\_\_ **10**
- + FRENCH FRIES garlic, pimenton, lemon aioli \_\_\_\_\_ **10**
- + WHIPPED POTATOES roasted garlic \_\_\_\_\_ **10**

“So long as you have food in your mouth,  
you have solved all questions for the time being.”

Franz Kafka