

GARDE MANGER

- + MARKET SOUP utilizing local ingredients and seasonal produce _____ **15**
- + WEDGE SALAD Roquefort, red onion, marinated cherry tomatoes, crispy pancetta _____ **15**
- + CAESAR SALAD meyer lemon, white anchovies, reggiano, hand-torn croutons _____ **15**
- + WINTER CITRUS SALAD shallot, fennel, tarragon, olive oil _____ **20**
- + SHRIMP COCKTAIL house cocktail sauce, lemon _____ **22**
- + HOUSE MADE HEAD CHEESE, mostarda, petite greens, escabeche, toast points _____ **20**
- + BEEF TARTARE non pareil capers, cornichons, truffle aioli, chive, potato chips _____ **18**

A LA CARTE

+ Avocado	6	+ Cold-Smoked Salmon	12
+ Grilled Chicken Breast	12	+ Roasted Salmon	15
+ Poached Shrimp	16	+ 8oz Bavette Steak	20

SANDWICHES *served with french fries or baby arugula salad*

- + PBLT-A pork belly, heirloom tomato, bibb lettuce, avocado, green goddess _____ **20**
- + SHORT RIB GRILLED CHEESE onion jam, gruyère _____ **24**
- + CLUB SANDO roast turkey, bacon, sprouts, emmental, red onion, avocado, tomato aioli _____ **24**
- + DOUBLE DINER BURGER 8oz wagyu beef, american cheese, house burger sauce, LTOP _____ **26**

PLATES

- + AVOCADO TOAST cream cheese, house smoked salmon, red onion, everything bagel seasoning _____ **19**
- + SPICY RIGATONI ALLA VODKA seared shrimp, chili, basil _____ **23**
- + ANGIE'S CRISPY QUAIL mashed potatoes, chili honey _____ **24**
- + STEAK FRITES bavette, au poivre, aioli _____ **28**
- + DOUBLE-BONE PORK CHOP apple and pear succotash, maple butter _____ **35**

SIDES

- + CRISPY BRUSSELS SPROUTS white balsamic reduction, dijon, parsley _____ **10**
- + FRENCH FRIES espelette, aioli _____ **10**
- + SIDE SALAD orange supremes, shallot, agave vinaigrette _____ **8**

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

Franz Kafka