

# OPALINE

BAR & BRASSERIE

## Cheese & Charcuterie

### Daily Chef Selection

\$17 for cheese board

\$24 for mixed board

### Starters

#### **Late Summer Peaches & Tomato Salad**

*red onion, mint, burrata*

16

#### **French Onion Soup**

*gruyère crostini*

13

#### **Garden Salade**

*summer veggies, almonds, champagne dressing*

14

#### **Seasonal Tartine**

*summer vegetables, pesto, mozzarella*

16

#### **Truffle Fries**

*parmesan, fine herb*

10

#### **Summer Melon**

*honey-dew gelee, celery, cucumber*

16

#### **Steak Tartare**

*classic assortments, 63c egg yolk, grilled toast*

23

### Entrees

#### **Free Range Heritage Chicken**

*pomme purée, seared mushroom, squash*

32

#### **Whole Branzino**

*creamed spinach, shaved veg, lemon oil*

37

#### **Hand-cut Pappardelle**

*pickled shallots, bell pepper, herbs*

30

*Add lump crab meat +10*

#### **Steak Frites**

*roseda farms 12oz NY strip, mixed greens*

42

#### **La Belle Farm Duck**

*whipped tofu, charred peaches, caramelized onion jus*

38

#### **Opaline Burger**

*caramelized onion, swiss, mayo*

24

*add truffle fried egg +5*

#### **Croque Monsieur**

*sauce mornay, mixed greens*

19

*add truffle fried egg +5*

### Dessert

#### **Vanilla Crème Brûlée**

14

#### **Assorted French Macarons**

8

#### **Pot De Crème**

10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order. All items are subject to availability