



HAPPY HOURS ARE MONDAY-FRIDAY FROM 3 PM TO 6PM

available at the bar and on the patio only

excludes holidays

DRINK SPECIALS

House Wines

Red, White, Sparkling

\$8

Draft Beers

Stella Artois

DC Brau "Corruption IPA"

DBB "Vienna Lager"

Kronenbourg 1664

\$8

Cans

Bud Light

Budweiser

Goose Island IPA

Leffe Blonde Bier

\$8

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs. Service fees are not tips.

Tips are not expected, but always appreciated.



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SNACKS

Croquettes

Cod & Yukon Potato (gf) \$9.95

Macaroni and Cheese

Smoked Gruyère cheese, Mornay sauce (V) \$12.95 +Bacon \$3

French Dip

Top round roasted beef, caramelized onion, gruyère cheese, provolone cheese, garlic horseradish aioli, side beef jus, served with fries \$ 23.95

Cheese Board

Brillat Savarin, Comté, Fourme d'Ambert, Honey, Seasonal Fruits (V,GF)
\$14.95

Charcuterie Board

Jambon de Bayonne, Spicy Soppressata, Saucisson Sec, Saucisson D'Alsace, Mustard, Cornichons, Olives, Grapes \$14.95

Frites

French Fries, Herbs De Provence (V, GF, Vegan) \$6.95

Shrimp Au Gratin

Piperade, Tomato, Spinach, Gruyère cheese, Parmesan cheese, Rustic Bread
\$11.95

Fettucine Bolognese

Ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese \$17.95

Moules Frites

White wine, pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with fries (gf) \$17.95

Moules Mediterranean

Fresh cherry tomatoes, taggiasca olives, capers, marinara broth, and basil oil, served with fries \$17.95

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