



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 / \$8

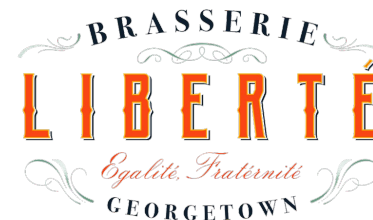
Red, White, Sparkling

DRAFT BEERS / \$8

Stella Artois
DC Brau "Corruption IPA"
DBB "Vienna Lager"
Kronenbourg 1664

CANS / \$8

Bud Light
Budweiser
Goose Island IPA
Leffe Blonde Bier



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SNACKS

CROQUETTES

Cod & Yukon Potato (gf)

\$9.95

MACARONI AND CHEESE

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

\$12.95

FRENCH DIP

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

\$24.95

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 MARINIÈRES

Mussels with white wine, Pernod, fish fumet, shallot, fennel, confit garlic, thyme, served with fries (gf)

\$17.95

MOULES à la PROVENÇALE

Mussels with Fresh cherry tomatoes, taggiasca olives, capers, marinara broth, and basil oil, served with fries

\$17.95

A 20% service fee will be added to all guest checks and will be used to cover increasing operational costs. Service fees are not tips. Tips are not expected, but always appreciated.

V- Vegetarian | GF- Gluten Free | Vegan

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