



supper time

starters

- CHARCUTERIE BOARD 28**
prosciutto San Daniele, saucisson sec,
pork rillettes, chicken liver mousse,
pickled mustard seed, dijon, cherry compote, baguette
- FROMAGE BOARD 25**
Point Reyes blue, Petit Basque, Humboldt Fog, Camembert,
cipollini onion, marcona almonds, seasonal fruit, baguette
- CRISPY PORK BELLY 18**
creamy polenta, soft egg, chimichurri, chive, balsamic
- MARYLAND STYLE CRABCAKE 21**
apple-fennel slaw, mint, sauce gribiche
- PIGGIES IN THE BLANKET 15**
puff pastry, ketchup, dijonnaise
- CRISPY BRUSSELS SPROUTS 14**
pancetta, pecorino romano, Pedro Ximenez reduction
- ROASTED HEIRLOOM CARROTS 16**
ginger glazed, whipped labneh,
toasted hazelnuts, mint salsa verde
- HOUSE-MADE SEA SALT CHIPS & ONION DIP 11**

soups & salads

- FRENCH ONION SOUP 16**
melted gruyere cheese, charred rustic bread
- ROASTED TOMATO BISQUE 15**
San Marzano tomatoes, aromatics, micro basil
- BUTTER LETTUCE SALAD 16**
chive, tarragon, Point Reyes blue,
toasted hazelnuts, mimosa vinaigrette
- MEDITERRANEAN GREENS 17**
artichoke hearts, cherry tomato, Persian cucumber,
feta cheese, baby romaine, oregano vinaigrette
- BABY GEMS CAESAR 14**
artisan romaine hearts, shaved Pecorino Romano,
croutons, anchovy parmesan dressing
- add grilled flat iron steak 12 chicken 6.5
make it a wrap 1.5

sides

- parmesan fries 7
- truffle herb fries 9
- house-made sea salt chips 4.5
- creme fraiche & chive tater tots 9.5
- empanada 6.5
spicy chorizo, butternut squash,
caramelized onions, brown sugar & sage

bistro fare

- STEAK FRITES 32**
8 oz grilled flat iron, au poivre, parmesan fries, garlic aioli
sub truffle fries 2
- POULET ROTI 28**
roasted half chicken, warm torn bread salad, aromatic herbs,
bitter greens, sun-dried fruit, sherry vinaigrette
- CLAYTON'S BURGER MELT 22.5**
sirloin-brisket, american cheese, secret sauce, parmesan fries,
house-made Japanese milk bread
sub truffle fries 2
- RIGATONI 27**
house-made lamb sausage, garbanzo beans, roasted tomatoes,
mint, calabrian chilies, wild arugula, fromage blanc
- ROASTED TURKEY & BRIE 18.5**
garlic aioli, strawberry rosemary jam,
butter lettuce, fresh-baked sourdough, sea salt chips
- RATATOUILLE TARTINE 17**
summer vegetables, chevre goat cheese, pine nuts, petite amaranth
- BOEUF BOURGUIGNON 33**
red wine braised beef, baby carrot, cipollini onion,
cremini mushroom, whipped potatoes, natural jus
- BISTRO BLT 17**
applewood smoked bacon, butter lettuce,
Roma tomato, garlic aioli, everything croissant, sea salt chips
- LA MORTADELLA 19**
mortadella, pistachio pesto, mozzarella di bufala, garlic herb
confit, Italian worriesome bread
- CROQUE MADAME 22**
rosemary ham, gruyere, sunny egg, chive, mornay,
fresh-baked sourdough

sweets

- WARM BEIGNETS 11**
seasonal berries, lemon curd, vanilla powdered sugar
- SEASONAL CREME BRULEE 12**
almond florentine, burnt turbinado
- "CAPPUCCINO" 14**
espresso panna cotta, vanilla crema, anise seed biscotti
- GATEAU AUX AMANDES 13**
almond cake, honey creme fraiche, Marcona almond
- BLACK & WHITE CHOCOLATE BREAD PUDDING 14**
hazelnut crunch, praline anglaise, vanilla bean gelato
- CAKES BY THE SLICE 11**
red velvet or signature carrot cake with cream cheese frosting
vanilla velvet or chocolate velvet with vanilla bean frosting

*all desserts are house-made from our bakery just next door



THANK YOU FOR BEING HERE.
Welcoming you is the best part of what we do.
Please come back and see us soon.

