OPEN ALL DAY, MOST DAYS Wednesday - Sunday » Brunch / Happy Hour / Dinner

DINNER

SNACKS PICK 3 FC	r 26	SALADS		ENTRÉES		SIDES	
Potato Chips & Dip charred scallion créme fraîche	7	House Salad greens, tomatoes, watermelon radish, carro thin onions, crispy quinoa, sunflower seeds,	15 ts,	Spicy Rigatoni calabrian chili red sauce, herb mascarpone, grana padano	24	Honey Roasted Aleppo Carrots charred scallion creme fraiche, crispy bacon, chives, EVOO	12
Herb Focaccia confit garlic and shallots, herb oil	10	herby green goddess		with garlic parm bread crumbs		Mac & Cheese	18
Castelvetrano Olives aleppo and fennel pollen	10	Tahini Caesar romaine and kale with rustic croutons and a mountain of grana padano	17	Shrimp Frites seared in piccata sauce with white wine lemon butter, garlic confit, capers	25 e,	cavatappi pasta, garlic confit, fontina cream sauce, garlic bread crumbs	
Manchego Cheese sheep's milk, pasteurized from spain	10	Grilled Citrus Shrimp Salad citrus grilled shrimp, fresh berries, strawberr	30	and grilled sourdough for dipping Seared Branzino	32	Frites & Aioli fried golden with garlic aioli for dipping	9
Prosciutto Di Parma dry aged ham, sliced newspaper thin	9	champagne vinaigrette, toasted almonds, grape tomatoes, dried cherries, spring mix	у	roasted fingerling potatoes, lyonnaise, caramelized onions, capers, brown butter creamed kale	32	WILLA YOU SAVE ROOM?	
		CANDWICUES		Chicken Schnitzel	23	Cinnamon Apple Cobbler	— 11
APPETIZERS		SANDWICHES		panko-crusted butterflied breast	23	granny smith apples, snickerdoodle cookie	
Classic French Onion Soup sourdough croutons, melted swiss, garlic confit and herbs	12	Charred Broccolini Melt pickled onions, tomatoes, Swiss on toasted cuban bread and side salad	17	with german mustard sauce and lemon dill potato salad		Chocolate Oat Pie bittersweet ganache, toasty oats	11
				Rotisserie Chicken Frites	29		
Crispy Brussels Sprouts hot honey sherry vinaigrette, crispy bacon, toasted almonds, grana padano and green ap	20 ople	Steak Sandwich swiss cheese, caramelized onions, pickled jalapeños, caperberries, dijonaise, baby kale on toasted ciabatta and side sala	26	all natural amish-raised, free-range half chicken slow-roasted on the spit with salsa verde and garlic aioli		Butterscotch Crème Brûlée caramel custard, crisp sugar shell	11
Pimento Cheese with bacon, grilled veggies & fried saltines	15	Double Smash Cheeseburger	20	Steak Frites 8oz hanger with chimichurri	36 / 55		
Bacon Cheddar Disco Fries fontina cream sauce, scallions, pickled chiles	17	LTOP, american and comeback sauce on an brioche burger bun with frites		16oz bone in ribeye with chimichurri			
Beef Tartare* cornichons, shallots and dijonaise with chi	19	ADD-ONS					
cornictions, stiations and dijuriaise with this	JS	Avocado 4 Grilled Chicken Chicken Salad 7 Shrimp	8 9				
*RAW FOOD CONSUMPTION		Bacon 6				DRINK	.s »