

Four Five Six

HAPPY HOUR

weekdays from four to six o'clock

four {dollars}

petite house green salad

olive selection

featured single cheese served with walnut bread

single crabcake with fennel slaw and garlic aioli

pommes frites with trio of dips

white- Prius de Moraña 2007 Verdejo (*Rueda, Spain*)

red- Philippe & Vincent Jaboulet Syrah 2005 (*Rhone*)

brew- Franziskaner Hefeweisen (*Germany*) 12oz

five {dollars}

tarte flambée- flatbread with bacon, caramelized onions, & crème fraiche

mushroom tart with balsamic reduction

macaroni and pancetta gratin

soup du jour ...bowl

white- Ch. Haut Belian Entre-Deux-Mers 2007 (*Bordeaux*)

red- Caldas Touriga Nacional 2005 (*Portugal*)

brew- St. Bernardus abt12 (*Belgium*) 11.2oz

six {dollars}

savory custard du jour- served with toasted brown bread

charcuterie du jour- served with grilled bread, pickles and mustard

brandade de morue croutons

white- Mount Eden Chardonnay 2007 (*Edna Valley*)

red- Block 13 Cabernet Sauvignon 2005 (*Sonoma*)

brew- Duvel (*Belgium*) 11.2oz

also...

fromage plate with honeycomb & house-made compote 12

....fromage to share 15.
