

LUNCH

monday thru friday 11-4

SMALL BITES
11am-close everyday

olive selection 7.

pommes frites with trio of dips 7.

tarte flambée 8.5

flatbread with bacon, caramelized onions, & crème fraîche

mushroom & bleu d'auvergne tart 8.5

savory custard du jour 9.75

served with toasted brown bread and greens

housemade charcuterie du jour 10.5

served with grilled bread, pickles and mustard

brandade de morue 8.5

salt cod and potato purée on croûtons

fromage plate with honeycomb & house-made compote 13.5

....fromage to share 17.

soup du jour cup...4. bowl...6.75

petite house green salad 5. soup & salad 9.5

special du jour *a.q.*

graffton 2-year cheddar & heirloom apple grilled cheese 10.5

dungeness crab cake tartine with aioli & fennel slaw 14.

bánh mì- french-vietnamese paté sandwich with vegetable slaw & pommes gaufrettes 13.

bistro salad- pancetta, poached egg & brioche croûtons 11.5

smoked trout & apple salad w/ fingerlings & almonds 13.

macaroni, pancetta, & french blue gratin 11.75

mussels grenobloise- brown butter, capers, lemon suprêmes, croûtons, and pommes frites 12.50

steak & frites with port butter and salad 14. ...with 8 oz. steak 17.5

DESSERTS

affogato- drawn espresso with vanilla bean ice cream 7.

fromage plate 13.5 ...to share 17.

crème brûlée 7.

bitter-sweet chocolate pot de crème 8.

with whipped cream and brandied cherries

pear-rosemary galette with crème fraîche ice cream 8.5

pistachio bread pudding with espresso caramel & vanilla ice cream 8.5

housemade ice cream: vanilla, crème fraîche, & specials 5.

*18% gratuity will be added to parties of six or more
menu includes all-natural brandt beef and free-range jidori chicken*