

LUNCH MENU

STARTERS

FRENCH ONION SOUP 19
comté gratiné, onion confit, en croûte

CRUDITÉ 15
market vegetable, sauce verte

FRISÉE AUX LARDONS 19
lardon, hen egg, escarole,
torn crouton, mustard vinaigrette

BABY LETTUCE 18
bibb lettuce, radishes, cucumber,
fine herb dressing

BRIOCHE 14
everything spice, cultured butter

TUNA TARTARE 32
pickled red onion, capers, fines herbs,
miso horseradish dressing

PÂTÉ MAISON 23
country pâté, grainy mustard,
pickled market vegetables

POTATO LEEK CROQUETTE 17
crème fraîche onion dip

PACIFIC OYSTERS 45
vermouth yuzu mignonette,
house fermented hot sauce

◇ CHARCUTERIE ◇

PLATE 40 - Choose any 4 meats or cheese

MEATS

Fennel Salami 16 | Sopressata 16 | Prosciutto Di Parma 16
Serrano 16 | Jamón Iberico 20 | Wagyu Bresaola 20

CALIFORNIA CHEESE

Hop Along 14 | Bermuda Triangle 14 | Point Reyes Blue 14

FRENCH CHEESE

Tomme De Savoie 14 | Camembert 14 | Brillat Savarin 14

MAINS

PAN ROASTED STEELHEAD TROUT 37
fennel, marble potatoes, lemon caper beurre blanc

MUSSELS À LA MARINIÈRE 41
tomato saffron bouillon, garlic parsley butter, frites

QUICHE LORRAINE 26
nueske bacon, gruyère
garden salad, truffle vinaigrette

SMOKED SALMON MILLE FEUILLE 27
buckwheat crêpe, hass avocado, citrus salad

CROQUE MONSIEUR 29
country bread, jambon de paris,
tomme de savoie, garden salad

COQ AU VIN 42
jidori chicken, sagehill carrot, bacon lardon,
confit potato

DUCK CASSOULET 39
lentils du puy, turnips, bacon lardons, breadcrumb

BISTRO BURGER 29
gruyère cheese, caramelized onion, aioli

STEAK FRITES 42
bistro filet, maître d' butter,
sauce au poivre, frites

AUBERGINE 32
eggplant, marinated cherry tomatoes,
sumac, olive oil

TUNA NIÇOISE 39
ahi tuna, castlefranco lettuce, haricot
vert, vadouvan

SIDES

FRENCH FRIES 12
garlic aioli

SIDE SALAD 12
red oak lettuce, champagne vinaigrette

HARICOT VERT 12
garlic, butter, parsley

A 20% service gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.