

♦ STARTERS ♦

FRENCH ONION SOUP 9.

SOUP DU JOUR 8.

BUTTER LETTUCE SALAD

Shaved winter vegetables, herbs 8.
with chicken breast 14. with bavette steak 22.

BLACK KALE SALAD

Roasted cauliflower, pickled shallots, toasted
walnuts, shaved carmody cheese, currant
vinaigrette 13.
with chicken breast 19.

TUNA NICOISE

Olive oil poached tombo tuna, green beans,
fingerling potatoes, fennel, soft-boiled egg,
green olive tapenade & aioli 17.

STEAMED MUSSELS

White wine, vegetable jus, toasted
peppercorns, garlic aioli, grilled bread 14.

HAND CHOPPED BEEF
SIRLOIN TARTAR

House-made mustard, pickled vegetables,
crostini 16.

SMOKED TROUT FLATBREAD

Marinated red onions, dill,
capers, crème fraiche 14.

DUCK CONFIT FLATBREAD

Brie, caramelized onion, arugula, dried
cranberries, saba 16.

♦ ENTREES ♦

GRAND BURGER

Fresh ground beef, point Reyes blue cheese, grilled onions, blue cheese aioli,
fries 15.
Add bacon 1.

GRILLED CHICKEN SANDWICH

Vietnamese-style, cucumber, pickled daikon, pickled carrot, cilantro,
mint & jalapeno aioli, fries 14.

CROQUE MONSIEUR

Ham, smoked pork loin, Dijon, béchamel, gruyere, toasted levain,
mixed greens 13.
Add egg 1.

LAMB TARTINE

Braised lamb, goat cheese, onion jam, olives, toasted levain,
mixed greens 16.

ROASTED MUSHROOM TARTINE

Wild arugula, truffle aioli, aged gouda, mixed greens 14.

MACARONI & CHEESE

Baked macaroni, gruyere, leeks, bacon 8.

STEAK & FRIES

Grilled bavette, chard, red wine sauce,
green peppercorn butter, fries 28.