DINNER

SPRING 2013

~BEGINNINGS~

Salade Verte $6
Fresh garden greens, Toasted hazelnuts, Champagne vinaigrette

Butter Lettuce $8
Bacon, Avocado, Buttermilk-blue cheese dressing

Daily Selection of Oysters $3ea
Bloody Mary mignonette

Roasted Beet Salad $7
Fromage Blanc, Arugula, Red wine vinaigrette

Bleu d'Auvergne $7
Pomegranate, Upland Cress, Candied Walnuts

Gateau au Foie de Volaille $8
Smooth Chicken Liver Terrine; Cornichons, Dijon Mustard

Carrot Soup $6
Coriander, Chorizo, Cotija

Tartare de Boeuf $9
Beef tenderloin, shallots, egg yolk, house chips

~PASTA~

Ricotta Gnocchi $18
Pork Sugo, Oregano, Grana

Goat Cheese Pansotti $19
Brown Butter, soft herbs, Parmesan

~MAINS~

Our Signature Cassoulet $25
Rich French bean stew with duck, Pork, Toulouse sausage, and house cured pancetta

Poisson De Jour $MP
Ask your server for Today's preparation

Pan Roasted Pork Loin $19
Roasted Cauliflower sautéed greens, Maple-Bourbon reduction

½ Herbed Roast Chicken $20
Roasted baby root vegetables, marble potato, Pan jus

Steak au Poivre $24
Pepper crusted fillet, Pommes Risolees, Sauce au Poivre

~SIDES~

Sautéed Brussels Sprouts $8
Duck confit, Chili, Lemon

Hand Cut Frites $6
Crème fraîche, Parmesan

Macaroni Gratin $7
Sauce Mornay, Bread Crumbs

*Menu changes seasonally; our friends at the Health Department want you to know: *eating undercooked food can be bad for you, but tastes good; as much food as possible is coming from surrounding farms, adding more as we go. We take cash, check, and most credit cards. Corkage is $15, please don't bring wine that we offer. 20% gratuity added to parties of 6 or more*

EXECUTIVE CHEF *Martin Woods* **SOUS CHEF** *Mikael O'Donnell* **FRONT** *Miranda Skar* **DRINKS** *Kamarie Chapman*