



ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS,  
S-SHELLFISH

## COCKTAILS \$8

### La Passion

passionfruit, citrus vodka, lillet blanc,  
japanese sencha green tea, makrut lime

### Le Peche Mode

tequila, st germain, white peach, agave,  
lemon, firewater bitters

### Fall Porto Tonic

feurheerd's fine white port, allspice dram,  
bergamot, agave, tonic

### Red or White Sangria

## BEER \$6

seasonal selections

## WINE BY THE GLASS \$7

sparkling wine  
chardonnay  
pinot grigio  
cabernet sauvignon  
pinot noir

## HAPPY HOUR MONDAY - FRIDAY 4 TO 6 PM

### HORS D OEUVRES \$7

#### Bacon Wrapped Dates

danish blue cheese, almonds (d,g,n)

#### Truffle Pommes Frites

parmesan, spicy aioli (d,g)

#### Half Dozen Clams on the Half Shell\*

champagne mignonette, cocktail sauce (s)

#### Bacon & Eggs

deviled eggs, crisp pancetta, black pepper, sage (d)

### PETITE PLATES \$9

#### Caesar Salad

romaine hearts, tomato bruschetta, shaved parmesan,  
sourdough croutons, lemon-anchovy dressing (d,g)

#### Chicken Liver Mousse

raspberry marmalade, spiced hazelnuts, shallot,  
pickles, grilled country bread (d,g,n)

#### Half Dozen Oysters on the Half Shell\*

champagne mignonette, cocktail sauce (s)

#### Smoked Salmon Rillettes\*

capers, radish, cornichons, everything spice,  
toasted pumpnickel (d,g)

### GRAND PLATES \$15

#### Fromage Plate

chef's choice of artisanal cheeses and accompaniments (d,g,n)

#### Avocado Tartine

multi-grain toast, smashed avocados, pickled shallot,  
everything spice, hard boiled egg (g)

#### Dry Aged Burger\*

cooper sharp american, dijonnaise, b&b pickles,  
brioche, truffle pommes frites (d,g)

#### Curry Chicken Salad Sandwich

apple, grape, almonds, petite greens,  
toasted croissant (d,g,n)