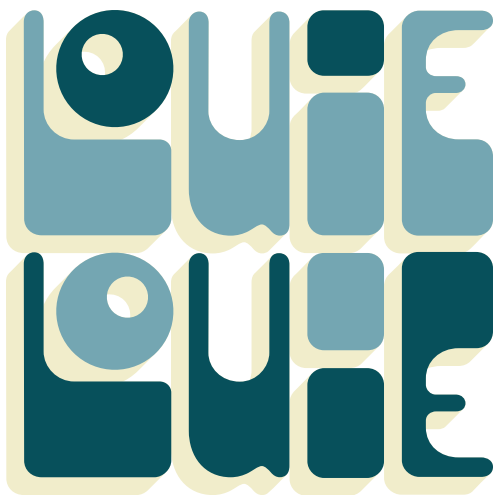




ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS,
S-SHELLFISH

COCKTAILS \$8

Flowers & Tranquili-Tea
gin, lavender, earl grey, lemon

Sun Showers
*ship's cat rum, cynar, allspice dram,
lime, ginger beer*

Still Not an Aperol Spritz
*revivalist solstice gin, blood orange,
rooibos tea, sparkling wine*

Red or White Sangria

DRAFT 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 \$6

Blistered Shishito Peppers
vadouwan yogurt, crispy shallots (d,g)

Truffle Pommes Frites
parmesan, spicy aioli (d,g)

Charred Brussels Sprouts
bacon lardons, maple

Marinated Feta & Olives
grapes, herbs de provence, saba (d)

PETITE PLATES \$9

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

Chicken Liver Mousse
*peanuts, pickled grapes, tahini,
grilled country bread (d,g,n)*

Bacon Wrapped Dates
danish blue cheese, almonds (d,g,n)

Half Dozen Clams on the Half Shell*
champagne mignonette, cocktail sauce (s)

Smoked Salmon Rillettes*
*capers, radish, cornichons, everything spice,
toasted pumpernickel (d,g)*

GRAND PLATES \$14

Fromage Plate
chef's choice of artisanal cheeses and garnishes (d,g,n)

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

Louie Burger*
*double patty, cooper sharp american, garlic aioli,
b&b pickles, butter brioche bun (d,g)*

Half Dozen Oysters on the Half Shell*
champagne mignonette, cocktail sauce (s)

Provençal Chicken Salad Sandwich
grapes, almonds, herbs de provence, toasted croissant (d,g,n)

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash

12.05.22