



BRUNCH Happy Hour

Sunday: 10am - 3pm

Cocktails \$9

Mimosa
orange juice, sparkling wine

Drink of Choice
*sweet vermouth, campari,
sparkling wine*

Bloody Mary
*vodka, house-made bloody
mary mix*

Red Sangria

White Sangria

Beer \$6

seasonal selection

Wine by the Glass \$8

Sparkling Wine

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

To Eat

Crispy Artichokes 10
meyer lemon puree, espelette, dill

Truffle Pommes Frites 8
spicy aioli (d,g)

Onion Soup Gratinée 10
sourdough, provolone (d,g)

House Made Potato Chips 8
smoked onion crème fraiche (d,g)

Marinated Olives 8
spiced nuts (n)

Fromage Blanc 12
house made pickled vegetables (d,g)

Short Rib Poutine 10
truffle pommes frites, burgundy gravy (d,g)

Macaroni Au Gratin 8
*creste del gallo, smoked gouda,
toasted breadcrumbs (d,g)*

Moules 12
steamed pei mussels, white wine (d,g,s)

Tuna Tartare 14
brioche melba, chili oil, sauce ravigote (d,g)

Salmon Rillettes 12
*smoked salmon, poached salmon, caper salsa,
multigrain toast (d,g)*

Girl Dinner \$25

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

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

Dirty Martini
blue cheese stuffed olives

ALLERGIES: D-DAIRY, G-Gluten, N-NUTS, S-Shellfish

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash