soup du jour

rotating seasonal soup | 8

kale salad

lacinato kale, duck confit, shaved squash, apple, breadcrumb, calvados vinaigrette | 11

house salad

bibb lettuce, shallot, beauty heart radish, bandaged cheddar, red wine dijon vinaigrette | 7

bread and cultured butter

pain d'epi, cultured butter, herbes de provence | 2 ea

chevre cheese curd

clockshadow creamery goat cheese curds, chili honey, pickled radish, blue cheese, parsley | 9

moules frites

hollander mussels, wollershiem riesling, aioli* creme fraiche, fresh herbs, frites | 13

smoked whitefish terrine

shrimp mousse & smoked whitefish, capers, carrots, remoulade*, fennel, shallot | 12

olives, pickles and brie

nicoise and picholine olives, house pickles, cornichon, la von goat brie, baguette | 14



ENTRÉES

choucroute garni

juniper sausage, braised pork belly, smoked ham, potatoes, braised cabbage, apples | 27

beef bourguignon

braised beef, winter veg, red wine, demi glace, fines herbes, ciabatta | 29

potato gnocchi

pancetta, yukon gold, sweet onion, arugula, hazelnut aillade, cave-aged marissa | 21

grilled monkfish

ham-hock braised gigante beans, breakfast radish, swiss chard, daikon agridoux, shiso | 25

lentils and crepes

lentils, squash, brussels, herbed chevre, verjus, golden currants, hazelnuts, buckwheat crepe | 18

bouillabaisse

market seafood, fennel, potato, tomato, thyme, saffron, butter, pernod, baquette, rouille* | 23

steak au poivre

pepper-crusted butcher's cut*, julienned frites, seared kale, mushrooms, cognac cream sauce | 30

SIDES

frites	. petite fries, saffron aioli* 5
seared greens	. kale, breadcrumbs, sun meadow oil 7
cruciferous veg	. kohlrabi, mornay, parmesan, breadcrumbs, parsley 8
fungi	. roasted local mushrooms, parsnip puree, sauce ravigote $\mid 8$
root	. roasted sweet potato, pickled radish, fried shallot 6

DESSERT

^{*}consuming raw or undercooked meat, eggs or seafood may increase risks of foodborne illness