

Plateaux



MISE EN BOUCHE

HOUSE CANDIED NUTS PIMENT D'ESPELETTE \$4

BLACK OLIVES WITH HERBES DE PROVENCE \$4

HOUSE PICKLED VEGETABLES \$4

TRIO DE PESTO \$8

SALCHICHON & CHORIZO IBERICO DE BELLOTA \$10

HOUSE MADE RILLETTES \$10

PLATEAUX CHARENTERIE

SMALL / MEDIUM / LARGE

WEEKEND À ROME

Prosciutto di Parma, Speck,

Salami Milano

\$15 / \$24 / \$37

L'ANDALOU

Jamon Serrano, Chorizo,

Lomo

\$16 / \$25 / \$38

PLATEAUX FROMAGE

SMALL / MEDIUM / LARGE

LE CARACTÈRE

Fourme d'Ambert, Cantal,

Crottin de Chèvre

\$16 / \$24 / \$37

LA BONNE PÂTE

Comté, Délice de Bourgogne,

Morbier

\$17 / \$26 / \$39



PLATEAUX MIXTES

SMALL / MEDIUM / LARGE

LE FRENCHIE

Bleu d'Auvergne, Camembert,
Jambon de Bayonne, Rosette
\$18 / \$30 / \$46

LA SURPRISE

A rotating selection of cheeses and
charcuterie
\$20 / \$34 / \$51

PLAT DU JOUR

Ask your server about today's
special

LES SANDWICHES

LE CROQUE MONSIEUR

Jambon de Paris,
Comte, Emmental on a toasted bread
\$12

LA NOISETTE

Prosciutto Rustico, Comte, Arugula,
Sweet Pepper on a baguette
\$15

LE CREMEUX

Brillat Savarin triple cream,
Prosciutto Cotto, Blood Orange jam
and mixed greens on a baguette
\$15

*Served with your choice of gazpacho
or salad*

NOTE SUERÉE

ONE DRINK ACCOMPANIED BY HOUSE
MADE CREPES OR THE CHEF'S SPECIAL

CAFÉ GOURMAND \$8

Compass Coffee

THÉ GOURMAND \$8

VIN GOURMAND \$12

Muscat de Beaumes de Venise



All boards are carefully curated, so please, no substitutions unless you have allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, may increase your
risk of foodborne illness, especially if you have certain medical conditions.

