

# Menu



# MISE EN BOUCHE

HOUSE CANDIED WALNUTS PIMENT D'ESPELETTE \$4

BLACK OLIVES WITH HERBES DE PROVENCE \$4

HOUSE PICKLED VEGETABLES \$4

HUMMUS TOASTS \$4

TAPENADE & ANCHOIADE \$6  
with crudités & toasted bread

CHICKPEA SOCCA \$6  
with summer squash olives and goat cheese salad

HOUSE MADE CHICKEN LIVER MOUSSE \$9

HOUSE MADE RILLETTES \$10

HOUSE MADE PORK AND PISTACHIO TERRINE \$11

FOIE GRAS, ONION JAM, PEAR-FENNEL MUSTARDA \$18

## PLATEAUX

SMALL / MEDIUM / LARGE

### CHARCUTERIE

Prosciutto di Parma, Lomo,

Salametto

\$16 / \$25 / \$38

### FROMAGE

Morbier, Delice de

Bourgogne, Ossau Iraty

\$17 / \$26 / \$39

### POISSON

Sardines, Mussels,

Anchovies

\$35

## 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

### PLATEAUX ADD ON

Chicken liver mousse \$5

Rillettes \$5

Pork and pistachios terrine \$6

Foie Gras \$9

# LES PLATS

## **SALADE DE POULPE**

Octopus, Arugula, Chickpeas, Olives,  
Celery, Tomatoes  
*\$10*

## **SALADE NICOISE**

Tuna, eggs, green beans, tomatoes,  
capers, potatoes, Nicoise olives and  
lettuce with a Caesar vinaigrette  
*\$12*

## **CREPE DU MARCHE**

House made crêpe with seasonal  
ingredients  
*\$12*

## **MOULES**

Mussels with fennel onion tomato  
broth  
*\$16*

## **PASTA OF THE DAY**

House made pasta with seasonal  
ingredients  
*\$18*

## **QUICHE DU SUD**

Red bell pepper, zucchini, tomato,  
onions and goat cheese quiche, and  
a side salad  
*\$14*

## **PISSALADIERE**

Flat bread with caramelized onion,  
Provençal olives and anchovies  
*\$12*

## **GRILLED CHEESE**

Comte, Morbier, Emmental,  
Heirloom tomato on brioche, and a  
side salad  
*\$12*

## **LE CREMEUX**

Brillat Savarin triple cream,  
Jambon de Paris, Blood Orange jam  
and mixed greens on a baguette, and  
a side salad  
*\$15*



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.

