

# LUNCH

## SOUPS & SALADS

FRENCH ONION <i>Swiss cheese, croutons</i>	10	OAK LEAF <i>shallot vinaigrette, chives, tarragon</i>	10
BUTTERNUT SQUASH SOUP <i>ginger spiced crème fraîche, chives</i>	12	CRISPY FROGS LEGS <i>green goddess dressing, frisée</i>	12

## GOUGÈRES

(gōō 'ZHers)

house-made choux pastry

HAM & BRIE <i>Dijon mustard</i>	12	YELLOWFIN TUNA BELLY <i>celery, shallots, sliced heirloom tomato, extra virgin olive oil, red wine vinegar</i>	14
AGED FARMHOUSE CHEDDAR <i>heirloom tomatoes, avocado, bibb lettuce, mayonnaise</i>	12	KING CRAB SALAD <i>lemon aioli, micro celery, Herbes de Provence</i>	15
CHEESESTEAK <i>shaved ribeye, white cheddar, Swiss, caramelized onions</i>	12	CHICKEN POT PIE <i>roasted Crystal Valley chicken, mushroom cream sauce, carrot, celery, onion, parsley</i>	15
SHRIMP <i>avocado, tomato, cucumber</i>	14		

## PLATES

ESCARGOTS <i>garlic, parsley butter</i> 6 or 12	10 / 15	BERKSHIRE PORK SHOULDER <i>braised in ale, middleneck clams, linguine</i>	18
CHICKEN DRUMSTICKS <i>black pepper barbecue glaze</i>	12	MOULES FRITES <i>white wine, garlic, shallots, thyme, baguette</i>	18
HOUSE-MADE VEGETABLE BURGER <i>Swiss cheese, tomato, lettuce, hand-cut fries</i>	17	MR. SMITH BURGER <i>American cheese, lettuce, tomato, pickles, special sauce</i>	18



## LUNCH BOX

\$20

FRENCH ONION  
or  
BUTTERNUT SQUASH SOUP

OAK LEAF  
or  
CRISPY FROGS LEGS

HAM & BRIE GOUGÈRE  
or  
AGED FARMHOUSE  
CHEDDAR GOUGÈRE

CHARCUTERIE &  
FROMAGE PLATE  
DU JOUR  
15

## DESSERT

MILK CHOCOLATE  
POT DE CRÈME  
caramel, sea salt 10

CRÈME BRÛLÉE  
bourbon vanilla bean 10