

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	ROASTED RED BEETS <i>champagne vinaigrette, mâche, goat cheese</i>	12

GOUGÈRES

(gōō 'ZHers)
house-made choux pastry

HAM & BRIE <i>Dijon mustard</i>	12	SHRIMP <i>avocado, tomato, cucumber</i>	14
AGED FARMHOUSE CHEDDAR <i>heirloom tomatoes, avocado, bibb lettuce, mayonnaise</i>	12	YELLOWFIN TUNA BELLY <i>celery, shallots, sliced heirloom tomato, extra virgin olive oil, red wine vinegar</i>	14
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

PLATES

ESCARGOTS <i>garlic, parsley butter</i> 6 or 12	10 / 15	DUO OF DUCK BOWL <i>Rohan duck breast, confit leg, noodles, pork broth, pickled mushroom, 6-minute egg, scallion</i>	18
CHICKEN DRUMSTICKS <i>black pepper barbecue glaze</i>	12	MR. SMITH BURGER <i>American cheese, lettuce, tomato, pickles, special sauce</i>	18
HOUSE-MADE VEGETABLE BURGER <i>Swiss cheese, tomato, lettuce, hand-cut frites</i>	17	ROAST WAGYU BEEF <i>house-made foie gras brioche, pickled red onions, black pepper & horseradish aioli</i>	20
MOULES FRITES <i>white wine, garlic, shallots, thyme, baguette</i>	18		



LUNCH BOX

20

FRENCH ONION
or
BUTTERNUT SQUASH SOUP

OAK LEAF
or
PAN-SEARED OCTOPUS

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