

BITES

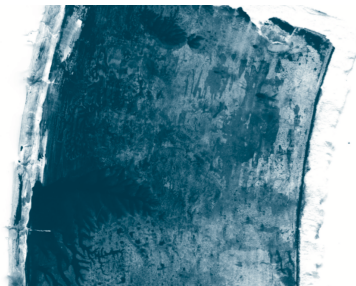
Olives	
Marcona Almonds	
Fries	mayo sriracha
Pan Con Tomate	baguette rubbed with garlic and tomato
Pan Con Tomate with San Daniele Prosciutto	
Deviled Eggs	mayo sriracha, pickled cucumbers, dill, chips
Salami Toasts	rosette de Lyon, butter, cornichons, on Poilâne bread
Pâté de Campagne	black pepper, cornichons, on Poilâne bread
Roasted Mini Cantimpalitos Sausages	
Grilled Shrimps	garlic, herbs, and spices
Burrata, Cherry Tomatoes, Watermelon	basil oil, grilled sourdough prosciutto +4
Tuna Tartare	grapefruit, avocado, cucumber, saffron aioli, ciabatta crostini

CHARCUTERIE & CHEESE

Charcuterie Plate	rosette de Lyon, coppa, pâté de campagne
Cheese Plate	brie (Rodolphe le Meunier), 8-month aged comté, époisses
Burrata and San Daniele Prosciutto	toasted baguette
Beef Carpaccio	arugula, parmigiano reggiano

SALADS & BOWLS

	ahi tuna +5, smoked salmon +5, shrimp +6, grilled salmon +6, prosciutto +4, chicken +4, frittata +4, ratatouille +4, beyond burger +9, hanger steak +11
Le Bowl	brown rice (cauliflower rice +2), avocado, tomatoes, arugula, comté, parmesan, sriracha mayo, chicken or frittata
Quinoa, Roasted Beets, Avocado, Grated Carrots, Cilantro	
Kale, Green Lentils, Avocado, Hard-Boiled Egg, Grated Carrots	
Caprese	tomato, fresh mozzarella, basil
Avocado, Tomato, Comté, Mixed Lettuces	
Asparagus Niçoise	tuna conserva, hard-boiled egg, avocado, tomatoes, olives



TARTINES & FLATBREADS

5	Tomato Avocado Tartine	Poilâne bread, parmigiano reggiano	16
5	Niçoise Tartine	Poilâne bread, tuna conserva, basil, tomato, egg, olive	15
7	Tuna Tartare Tartine	Poilâne bread, pesto, salt & vinegar chips, parmigiano reggiano	17
8	Smoked Salmon Tartine	Poilâne bread, crème fraîche, egg, dill, salt & vinegar chips	17
12	Salami Tartine	Poilâne bread, rosette de Lyon, butter, cornichons	13
10	Alsacienne Thin Flatbread	pancetta, onion, gruyere	13
10	Provençal Thin Flatbread	tomato, gruyere, herbs	13
9	Mushroom Thin Flatbread	wild mushrooms, gruyere, herbs	13

VEGETABLES

17	Ratatouille	provençale roasted vegetables, toasted Poilâne bread	12
16	Roasted Brussels Sprouts, Pancetta, Balsamic Vinegar		13
16	Roasted Cauliflower, Vinegar & Chili		12
	Grilled Asparagus, Parmigiano Reggiano, Chili		13
18	Potato Gratin Dauphinois		11
19	Broccoli, Spinach and Green Curry Soup		12

PLATES

17	Ratatouille Quiche	provençale roasted vegetables - with mixed lettuces or fries	15
	Leek and Gruyère Quiche	with mixed lettuces or fries	15
	Quiche Lorraine	pancetta, aged gruyère - with mixed lettuces or fries	17
	Lasagna	tomato, basil, three cheeses	18
16	Grass-Fed Beef Burger	lettuce, tomato, gruyère, pickled cucumber, sriracha "thousand island", on brioche bun or lettuce wrap beyond burger +2, fries +2, crispy pancetta +2, avocado +2	17
15	Steak-Frites	chimichurri or peppercorn sauce	29
15	Half Rotisserie Chicken	with fries or potato gratin	23
14	Smoked Salmon Carpaccio	with potato gratin dauphinois or avocado salad	21
14	Moules-Frites	mussels, shallots, white wine, pastis, parsley - with fries	21
15	Grilled Salmon	brown rice, ratatouille, spicy yogurt sauce	27
	Grilled Whole Branzino	chimichurri	34

everyday / 7am - late

Corkage fee \$30 per bottle. Cake service fee \$20
20% gratuity will be added to parties of 6 or more. Split check 6 cards maximum
Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness