

SOUPS

Du Jour p/a

Fish Soup Provençal

tomato, fennel, Pernod, crouton, rouille 11.

SALADS

Maison

heritage greens, grapes, shaved radish, pumpkin seeds, crispy shallots, miso vinaigrette 12.

Pickled Asparagus & Roasted Mushrooms

pearl onions, house bacon, soft boiled egg, shaved truffle pecorino, sherry vinaigrette 16.

Baby Potato

shaved fennel, apple, crispy shallots, buttermilk-blue cheese dressing 12.

ADD:

Roasted Chicken 7. **8 oz. Flat Iron Steak** 15.

Seared Scallops 9.

CHARCUTERIE & CHEESE

selection of local & house-made charcuterie & artisan cheese

please see daily list three 17. five 25. seven 34.

SMALL PLATES

Duck 'A L'Orange'

crispy-fried confit wings, orange-honey butter, black sesame seeds, cumin-lime crema 15.

Chicken Liver Paté

spiced bourbon & smoked cherry gelée, cornichons, Dijon, crostini 12.

Poutine

frites, triple cream brie, shredded duck confit, green peppercorn & cognac jus 16 / 24

Charred Eggplant Dip

barely-blanching market vegetables, curry salt, crostini 11.

Seared Scallops

jalapeño-corn velouté, chorizo, fava beans, mint 19.

Yellowfin Tuna Tartare

avocado, sambal, soy, sesame seeds, green onions, wonton chips 17.

Crispy-Fried Smelts

lemon-horseradish aioli 12.

Classic Beef Tartare

egg yolk, cornichons, crostini 16. w/frites or greens 21.

Escargots au Gratin basil cream, gruyère, crostini 17.

FRESH OYSTERS m/p

mignonette, freshly grated horseradish, lemon

LARGE PLATES

Omelette du Jour frites or greens p/a

Mussels Provençal roasted tomato broth, herbes de Provence, shallots, leeks, crostini, rouille 21. w/ frites 26.

Warm Yellowfin Tuna Niçoise soft-cooked egg, green beans, dulce, fingerling potatoes, tomato, black olives, herb dressing 21.

Aubergine (VG/GF) roasted eggplant purée, fried eggplant, cashew cream, ratatouille 21.

Liver & Onions Yukon gold pomme purée, seasonal vegetables, double smoked bacon, sweet onion jus 21.

Steak Frites 8 oz flat iron, frites, sautéed mushrooms, green peppercorn cognac jus 29.

10 oz NY Strip 38.

8 oz Tenderloin 41.

SANDWICHES (AVAILABLE UNTIL 3:00 PM)

Served with a choice of soup of the day, frites or mixed greens.

Le Club house smoked turkey breast, 'seed to sausage' country ham, sauvagine cheese, tomato, lettuce, saffron aioli, multigrain 17.

Po' Boy beer-battered fried oysters, pickled vegetables, remoulade, butter-grilled baguette 17.

Open-Faced Steak Sandwich sliced flat iron, blue cheese, roasted onions, sautéed mushrooms, peppercorn jus, butter-toasted sourdough 19.

BLT crispy pork belly, local beefsteak tomato, market greens, bacon aioli, sourdough 15.

Muffuletta artisan cold cuts, provolone, olive salad, Dijon, rosemary-olive sourdough 19.

BEET & BEAN Burger house patty, smoked cashew gouda, sprouts, tomato, 'zuni' pickles, avocado 'mayo', vegan bun 16.

Chicken Salad sunflower seeds, red grapes, celery, dill, micro greens, tomato, multigrain 15.

Lobster Roll black truffle lobster salad, crushed kettle chips, fennel-apple slaw, butter-toasted bun 25.

Bistro Burger daily house-ground brisket, sauvagine cheese, zuni pickles, pink peppercorn aioli, brioche bun 21.

