

HAPPY HOUR

Pick 2 for \$20

LE PUY LENTIL SALAD

Shaved Garden Vegetables, Fresh Herbs, Fingerling Chips, Whole Grain Mustard Vinaigrette *gf, v*

ZUCCHINI BLOSSOM BEIGNETS

Pontano Farms Zucchini Blossoms, Boursin, Tomato Confit, Basil Pesto, Basil Pine Nuts, Aged Balsamic

CAULIFLOWER RISOTTO

Baby Spinach, Lemon, Grilled Broccolini, Crispy Capers, Shaved Parmesan Reggiano, Ciabatta Croutons

PETIT STEAK TARTARE

Hand-Cut Tenderloin Mixed with Traditional Condiments *gf*

TARTARE DE SAUMON

Smoked & Fresh Salmon, Avocado Mousse, Grapefruit, Ginger Oil, Pickled Shitake, Cilantro, Lemon Aioli, Potato Crisps *gf*

ROASTED CAULIFLOWER & BROCCOLINI

Capers, Espelette, Parmesan Reggiano, Heirloom Tomato Gremolata, Roasted Garlic & Basil Aioli *veg*

MOULES MARINIÈRE

PEI Mussels, White Wine-Garlic-Shallot Broth *gf*

BURGUNDY ESCARGOTS

Lemon Garlic Butter *gf*

TRUFFLE MAC & CHEESE

TRUFFLE & BLUE FRIES

LARGE FRIES

Choice of Two Dipping Sauces *gf*

Ketchup
Mayo
Roasted Garlic & Basil Aioli

Dijon Mustard
Sherry Vinegar
Au Poivre **+3.00**

HAPPY HOUR DAILY 4:30-6:30 PM AT THE BAR.

**gf* Gluten Free *veg* Vegetarian *v* Vegan

SPECIALTY COCKTAILS

LONDON CALLING 12

Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange

PISTACHE MOSCOW MULE 13

Tito's Handmade Vodka, Ginger Beer, Lime, Fresh Basil

FRENCH 75 14

Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup

LAVENDER MARTINI . . . 13

Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup

TRES AMIGAS 14

Patron Silver, St. Germain, Lime Juice, Splash of Soda

PISTACHE SPRITZER . . . 14

Lillet Rose, Sparkling

BLOOD ORANGE MANHATTAN 15

Knob Creek Whiskey, Dolin Sweet Vermouth, Organic Blood Orange Shrub

FRENCH PEAR MARTINI 15

Grey Goose Le Poire, St. Germain, Sparkling

VANILLA RIVIERA BEAN 15

Grey Goose Vanille, Patron XO, Godiva Chocolate Dark

BEER

KRONENBOURG 8

France (Draft 500ml)

KRONENBOURG BLANC 7.5

France

TUCHER HELLES HEFE WEIZEN 7.5

Germany

BECK'S PREMIER 7.5

Germany

STELLA ARTOIS 7.5

Belgium

BUD LIGHT 7

St. Louis, MO

MICHELOB ULTRA 7

St. Louis, MO

FUNKY BUDDHA 'HOP GUN' IPA 7.5

Oakland Park, FL

ST PAULI GIRL 6.5

Non-Alcoholic, Germany

WINES BY THE GLASS

Bubbly

CHAMPAGNE Pommery, Royal Brut, Reims, NV 22

CHAMPAGNE Veuve Cliquot, Brut NV, Reims 28

SPARKLING Blanc De Blancs, François Montand 10

SPARKLING Rosé, Gérard Bertrand, Crémant de Limoux '16 . . 16

White & Rose

SAUVIGNON BLANC Bordeaux Blanc, Franc Beauséjour, France '17 10

SAUVIGNON BLANC Sonoma Fumé Blanc, Ferrari Carano, California '17 12

SAUVIGNON BLANC Sancerre, Domaine de la Villaudière, Reverdy '17 16

CHARDONNAY Bouchard & Fils, '17 10

CHARDONNAY Chalk Hill, Sonoma Coast '17 14.5

CHARDONNAY Pouilly Fuissé, Domaine Gonon '17 18.5

CHARDONNAY Domaine, Chavy Chouet, Bourgogne '17 . . . 19

PINOT GRIGIO Zonin, Italy '17 10

RIESLING Trimbach, Alsace '16 16

CHENIN BLANC Vouvray, Château de Valmer, Loire Valley '16 . . 11

ROSÉ Côtes de Provence France, Rue de St. Tropez, 83 '18 . . 10

ROSÉ La Chapelle Gordonne, Côtes de Provence '17 16

Red

BORDEAUX BLEND Mission St. Vincent Réserve '15 11

BORDEAUX BLEND Château de Viaud, Lalande de Pomerol '14 . . 17.5

CABERNET SAUVIGNON Picket Fence, Alexander Valley, CA. '15 12.5

CABERNET SAUVIGNON Joel Gott, California '15 14

MERLOT Drum Heller, Columbia Valley '15 10

MALBEC Petit Jammes, Cahors '17 12

PINOT NOIR Ron Rubin, Russian River Valley, CA '16 13

PINOT NOIR Bourgogne, Louis Latour '17 14

GRENACHE/SYRAH Côtes-du-Rhône, Domaine La Grangette '15 . . 11

FROMAGE & CHARCUTERIE

CHOICE OF 3 | \$18 5 | \$28 7 | \$38 EXTRA | \$5

DELICE DE BOURGOGNE COW | SOFT

Triple Cream, Smooth, Mushroomy

BRIE | COW | SOFT

Mild, Double-Cream, Supple

PRÉFÉRÉ | COW | SEMI SOFT

Roblochon-like, Creamy, Washed Rind, Intense

MORBIER | COW | SEMI SOFT

Pressed with Ash Line, Mild, Sweet

RACLETTE DE SAVOIE COW | SEMI HARD

Pressed Raw Milk, Fruity, Pungent

TETE DE MOINE COW | SEMI HARD

Aged 6 mo., Sweet, Fruity, Intense, (Switzerland)

ROSETTE DE LYON

Hard Saucisson

GARLIC SAUSAGE

Semi-Hard Saucisson

CHORIZO

Spicy, Smoked Paprika Sausage (Spain)

COMTÉ ST. ANTOINE COW | SEMI HARD

Cave Aged 14 mo., Pressed Raw Milk, Robust Nutty Flavor

GRUYÈRE | COW | HARD

Aged 6 mo., Earthy, Nutty, Intense, Switzerland

MANCHEGO D.O.P. SHEEP | HARD

Aged 6 mo., Raw Milk, Semi Cured, Tangy (Spain)

ROQUEFORT SHEEP | SOFT | BLUE

Raw Milk, Cave Aged, Creamy, Sharp

LE CHEVROT GOAT | SEMI DRY

Crumbly, Cave Aged, Dense, Mushroomy, Piquant

PATÉ DE CAMPAGNE

Country Style

JAMBON DE BAYONNE

Cured, Aged Ham

DUCK "HAM"

Smoked Duck Breast

SALCHICHÓN IBÉRICO

Dry Cured