



M E N U

**Split checks up to 4 equal ways*

**All parties of 6 or more are subject to 20%*

Snacks

DEVILED EGGS DF,GF

smoked salmon & candied jalepenos

15

FRITES VG

with béarnaise aioli

9

MIXED OLIVES GF,V

marinated with orange and herbs

8

CRISPY HARICOT VERTS

tabasco honey, creme friache, & basil

13

CROQUETTES VG

goat cheese, smoked onion jam

13

BUTTER BUNS VG

with cultured butter

7

TRUFFLE MAC & CHEESE

comte & thyme

18

GARLIC BRIOCHE VG

*“dolloed up” with caramelized
onions, creme de brie, and havarti*

14

Sea Foods

OYSTERS DU JOUR* GF

rotating oyster selection, served with mignonette, soy marinated scallions, hot sauce, lemon & crackers

OR

broiled oysters with parmesan-garlic herb compound butter, served with lemon & crackers

6 for 27

TUNA TARTARE* DF

shallot, avocado, cucumber, poppy seed & grilled fresno chile

21

CRAB CAKE SLIDERS

tapenade remoulade, pickles, butter lettuce

25

SHRIMP COCKTAIL DF

garlic sundried tomato cocktail sauce

4 for 18

SEAFOOD PLATTER

shrimp, tuna tartare, and traditional caviar service (1/2 oz) with capers, shallot, sour cream, egg, blini

77

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illnesses

Grazing Boards

SERVES 2-3

*1 type chef's choice curated meat,
2 types of chef's choice cheese,
fresh fruit, seasonal
accoutrements, crisps*

32

SERVES 4-5

*2 types chef's choice curated meat,
3 types of soft and aged cheese,
olives, chocolate strawberries and
seasonal accoutrements, crisps*

50

Salads

FARMHOUSE SALAD GF,VG

*spring greens, farmer's cheese, brioche croutons, veggies, carrot french
dressing*

13

WL CAESAR SALAD*

little gem lettuce, parmesan, sourdough crumble, lemon

16

BURRATA & BEET SALAD

snap pea, strawberries, jalepeño, mint

18

NICOISE SALAD DF,GF*

*mixed greens, snap peas, tomatoes, cucumbers, artichokes, pearl potatoes,
seared tuna, white wine vinaigrette*

25

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unpasteurized milk may increase your risk of food borne illnesses

Entrees

LE BURGER*

*short rib blend, comte, brie, caramelized onions, sauce diane aioli,
and frisee on a brioche bun*

26

LE RIB ROYALE

prime rib, fromage fort, caramelized onion, au jus

34

FRENCH ONION DUMPLINGS

ricotta dumplings, wild mushroom, madeira, carmelized onion

27

SALMON MEUNIÉRE

pan seared salmon, brussels sprouts, chile & caper, brown butter

32

CHICKEN FORESTIERE GF

frenched chicken leg, wild rice risotto, mushroom conserva

26

PETITE FILET* GF

6 oz filet mignon, pomme puree, truffle butter, bordelaise

53

Sweets

BANANA SPLIT

raspberry sorbet, vanilla ice cream, pecans, banana, chocolate, stroopwafer, brownie, and sprinkles

17 HALF ORDER 35 FULL ORDER

BIG FIG ENERGY

ny style cheesecake, marscapone & fig cream, snickerdoodle crust

13

GOLDEN SPICE CAKE

olive oil and cornmeal cake soaked in cardamom & orange syrup, marscapone whip

12

CHOCOLATE LAYERED CAKE GF, VG

chocolate cake, dark chocolate mousse, spiced caramel

14

Amaro

Amaro Montenegro 10

Averna 10

Cynar 10

Fernet Branca 10

Fernet Branca Menta 9

Meletti 14

Nonino 18

Ramazotti 11



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