



Petit Dinner

Appetizer:

Cheese Platter- Chef's Choice of Cheese & Accoutrements ... \$20
ADD Charcuterie... \$7

Duck Fat Fries – Potatoes fried in Duck Fat, served with Garlic Aioli (GF)... \$9

Watermelon Gazpacho – Watermelon, tomato, cucumber, garlic, onion... \$9

Escargot – White Wine, Garlic, and Gruyere Cheese... \$12

White Bean Tapenade – White Bean and Olive Spread served with fresh Baguette slices (V)... \$9

Summer Salad – Red Onion, Watermelon Radish, Green Grapes, Feta Cheese (GF)... \$12

Mussels Marinière – White Wine, Butter, Garlic, Onions, with Fresh Baguette... \$16
ADD Duck Fat Fries...\$5

Lamb Lollipops – Roasted Lamb Rib served atop Parsley Sauce (GF) ... \$24

Entrée:

(every entrée comes with a choice of one side)

Chicken Paillard – Pan Fried Chicken Breast served with a Shallot-Mustard Sauce... \$20

Loup De Mer – Mediterranean style Branzino topped with a bright Verge Sauce with Pine Nuts (GF) ...\$24

Duck - Moulard Magret Duck Breast prepared medium rare with Orange Sauce (GF) ... \$26

Vegan Cassoulet – Hearty French style casserole with roasted vegetables (V)(GF)... \$20

Sides

French Potato Salad (V)(GF) - \$7

Celery Root Remoulade (GF)-\$7

Asparagus with Champagne Vinaigrette (V)(GF) -\$7

Haricot Verts with Almonds (V)(GF) -\$7



COCKTAILS:

FRENCH 75 | 13 |

Gin, Simple Syrup,
Elderflower Liqueur, Brut, Lemon

PETIT CUP | 13 |

Cucumber Infused Gin, Pimm's, Lime, Ginger Beer

RUMAWAY BRIDE | 14 |

Dark Rum, Cachaça, Orgeat, Coconut Milk, Lime

BITTER BITCH | 14 |

Vodka, Hibiscus Syrup, Campari, Brut, Lemon

GARDEN CAIPIRINHA | 14 |

Butterfly Pea Flower Infused Cachaça,
Basil Syrup, Cucumber, Lime

SMOKE & ROSES | 14 |

Mezcal, Tequila, Agave, Rose Water, Lime

GOLD FASHIONED | 15 |

Bourbon, Citrus Turmeric Syrup, Gold

WINE:

Rosé, La Galope | 10/38 |

Chardonnay, Terres Blondes | 12/48 |

Bordeaux Blanc, Chateau Suau | 13/52 |

Rosé, Gris Blac | 13/52 |

Chardonnay, Les Pierres | - / 80 |

Prosecco, Poggio Costa | 11/40

Brut, Crémant Cuvee | 14/56 |

Brut Rosé, Crémant Cuvee | 14/56 |

Champagne, Nicolas Feuillatte | - /100 |

Portuguese Red Blend, Tons | 10/40 |

Pinot Noir, Pas de Probleme | 11/40 |

Cabernet, In Sheep's Clothing | 12/48 |

Natural Cabernet, Pays D'oc | 13/52 |

Malbec, Chateau De Cedre Marcel | 12/45 |

Bordeaux Rouge, Clarendelle | 14/56 |

Cabernet Sauvignon, Scattered Peaks | -/80 |

Pinot Noir, Domaine de L'Aigle | -/84 |

Châteauneuf-Du- Pape | -/140 |



CAFÉ OFFERINGS:

Irish Cream for | \$7.50

PERC Batch Brew Coffee | \$4.00

Cold Brew | \$5.50

Orange Juice | \$6.00

Grapefruit Juice | \$6.00

Milk | \$3.50

Chocolate Milk | \$4.25

Hot Chocolate | \$4.75

Golden Almond Milk | \$6.00

Golden Almond Milk Latte | \$7.00

Espresso | \$3.75

Americano | \$4.50

Cappuccino | \$5.50

Cortado | \$4.50

Latte | \$5.50

Add Syrup | \$1.00

Vanilla, Caramel, Chai, Mocha,

Turmeric, Lavender, Cinnamon

Matcha

Milk Substitutions | 1

Almond, Oat

BEER:

Classic City, Lager | \$5.50

Tropicalia, IPA | \$7.00

Famosa, Guatemalan Lager | \$6.00

Warsteiner, German Pilsener | \$6.50

La Chouffe, Belgium Blonde Ale | \$8.00

HOUSEMADE CRAFT SODAS | \$5.50

Rose Lemonade

Blackberry Lemonade

Lavender Lemonade

Strawberry Turmeric Limeade

Add Champagne | \$6.00

Add Gin, Bourbon, Tequila | \$7.00

Add Grey Goose Vodka or Resurgens Rye | \$9.00