

**OYSTERS - GF**

Mignonette, tomato-horseradish "pearls", fresh lemon

MP

**SMOKED SALMON - GF**

Crème Fraîche, grated eggs, red onion, capers, red peppers, crostini

14

**AMERICAN HACKLEBACK CAVIAR - GF**

49

Crispy purple potatoes, Crème Fraîche, grated eggs, chives

**FROMAGE & CHARCUTERIE**

Selection of: 3/17 ~ 5/25 ~ 7/32

*Served with fresh fruit, local honeycomb, Marcona almonds, cornichons, coarse mustard*

**5-YEAR GOUDA (NETHERLANDS)**

Cow's milk, salty, sweet caramel, hint of butterscotch

**PROSCIUTTO DI PARMA**

Dry aged, salt-cured Italian ham

**ASHER BLUE (SWEET GRASS DAIRY, GA)**

Sweet, earthy, creamy mild blue

**WILD BOAR**

Seasoned with clove and juniper berry

**HUMBOLDT FOG (CYPRESS GROVE, CA)**

Goat's milk, subtle, tangy, floral notes

**FINOCCHIONA**

Cured pork salami with fennel

**FROMAGER D'AFFINIOS (France)**

Double cream, slightly acidic with citrus notes

**SOPPRESSATA**

Pork cured up to 9 months, course ground pork, garlic, salt & pepper

**WARM OLIVE MEDLEY ~ 6**

**ENTREES**

**FISH AIXOISE**

21/29

Consult server for today's creation

**SCOTTISH SALMON - GF**

20/28

Lentil, Pancetta & Portobello mushroom succotash, Crème Fraiche

**GRILLED AHI TUNA - GF**

21/29

Whipped potatoes, sautéed baby spinach, lemon butter sauce, chive oil

**MUSSEL FRITES - GF**

15/22

White wine, garlic, shallots & thyme, saffron aioli, herbed French fries

**RISOTTO - GF / V**

13/19

Wild mushrooms, asparagus, grilled onion & arugula puree, lemon zest

**HAND ROLLED GNOCCHI - V**

15/22

Sweet corn, grape tomatoes, scallions, basil

**SHRIMP TAGLIATELLE**

15/22

House-made pasta, tomato cream sauce, shaved Parmesan

**ROASTED CHICKEN - GF**

16/23

Ashley Farms chicken, fava bean/field pea/mushroom/corn/grape tomato succotash, scallion whipped potatoes

**X BURGER**

13

Cheddar, pickles, onions, local lettuce, chipotle sauce, house-made potato chips

**STEAK FRITES - GF**

16/25

"Onglet" steak, Haricot Verts, red wine shallot sauce, herbed French fries

**FILET MIGNON - GF**

20/36

Haricot Verts, braised shallot sauce, au gratin potatoes, Bleu cheese butter

**OAK-FIRED RIBEYE FOR TWO - GF**

68

24oz Bone-in, pancetta, cipollini onions, asparagus, wild mushrooms, fingerling potatoes, bone marrow butter

**HORS D'OEUVRES**

**BLUE CHEESE CHIPS**

6/9

Warm blue cheese dressing, Stilton Bleu crumbles

**CRISPY CALAMARI**

12

Flash fried, red pepper-feta dip

**ESCARGOT - GF**

9

Garlic herb butter, crostini

**FOIE GRAS MOUSSE**

12

Georgia peach chutney, upland cress, crostini

**VEAL BONE MARROW "CANOES"**

18

Pickled shallots, upland cress, celery leaves & picked parsley, crostini

**STEAK TARTARE - GF**

14

Ravigote sauce, quail egg, arugula, croutons

**STEAMED MUSSELS - GF**

13

White wine, garlic, shallots & thyme, grilled bread, saffron aioli

**SOUPES & SALADES**

**CREAMY FRENCH ONION SOUP**

7/9

Gruyere, provolone, crouton

**SMOKED TOMATO SOUP - GF / V**

6/8

Crème Fraîche, chives

**GREEN SALAD - GF / V**

7/9

Baby Heirloom tomatoes, cucumbers, red onions, shaved Parmesan, garlic vinaigrette

**ROASTED BEETS - GF / V**

6/8

Golden & Red beets, oranges, arugula, goat cheese, red onions, citrus vinaigrette

**BABY SPINACH & MIXED GREENS**

7/12

House-made Stilton Bleu cheese dressing, fresh pears, candied walnuts

**WHOLE LEAF CAESAR - GF**

6/10

Baby Heirloom tomatoes, red onion, shaved Parmesan, lemon zest, garlic crouton

**AIXOISE SALAD - GF**

8/13

**CHICKEN OR CALAMARI**  
Romaine, nappa & red cabbage, red & yellow peppers, carrots, scallions, pickled ginger, sesame seeds, peanuts, wontons, peanut lime vinaigrette

**CALAMARI SALAD**

8/13

Kale, mixed greens, baby Heirloom tomatoes, shaved Parmesan, lemon dressing

**LES PIZZAS**

**LE CHEFS SELECTION**

MP

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**MARGHERITA - V**

14

Mozzarella, sliced tomatoes, fresh basil

**PROSCIUTTO & ARUGULA**

15

Tomatoes, goat cheese, roasted red peppers

**MUSHROOM FONTINA - V**

15

Sautéed wild mushrooms, truffle oil

**HOUSE-MADE SAUSAGE**

15

Tomatoes, caramelized onions, spicy harissa aioli

**SMOKED SALMON**

19

Crème Fraîche, red onions, caviar

**ACCOMPAGNEMENTS**

6

Herbed Fries

Au Gratin Potatoes

Vegetable Succotash

Whipped Potatoes

Sautéed Spinach

Haricot Verts

Grilled Asparagus

EXECUTIVE CHEF: IAN LYNCH | CHEF D'CUISINE: ZEKE MEARS | SOUS CHEFS: CHRIS JONES & SHAUN TRACHTENBURG

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GF ~ ITEMS CAN BE EASILY MODIFIED TO ACCOMMODATE A GLUTEN-FREE DIET.

V ~ ITEMS ARE VEGETARIAN