



"To gather at the table is to celebrate life itself."

Appetizers

Tomato Tartare vegetarian - \$18

Fresh tomato, confit tomato, shallot, basil oil, balsamic glaze, tomato sorbet, garlic tuile

Oysters on the half shell gf - 6/\$22 12/\$40

Cabernet Sauvignon Mignonette, strawberry champagne granita

Gougeres gf, vegetarian - \$16

Gruyère pâte à choux, mimolette mousse

Chips and Dip gf, vegetarian - \$12

Potato chip, truffle salt, truffle crème fraîche

Assiette De Fromage vegetarian - \$26

3 select cheeses, mustard, cornichons, house pickles, seasonal jam, almonds, crostini

Small Plates

Escargot 6 ea - \$30

Butter, parsley, thyme, garlic, baguette

Blini Trio gf - \$18

Smoked salmon rilette and crème fraîche, house fromage and caramelized onion, foie mousse, seasonal jam

Oeufs En Mayonnaise gf - \$12

Smoked trout roe, bacon, dijon

Asparagus Tart - \$16

Asparagus, tarragon, gruyère, roasted garlic, caramelized onion

Beverages

Coffee, Soda, & Juice - \$4

Flavored Latte & Mocha - \$6.50

Latte, Chai Latte, & Hot Chocolate - \$6

Tea - \$5

Salads

Smoked Salmon Niçoise Salad gf - \$24

Green beans, yukon gold potato, corn, snap pea, 6 minute egg, olives, dijon dressing

Brittni's Salad gf, vegan- \$18

Pickled strawberries, rhubarb, strawberry vinaigrette & honey toasted almonds

Stone Fruit Salad gf, vegetarian - \$16

Seasonal mix of stone fruit, whipped fromage blanc, toasted hazelnut & sesame seed, honey vanilla vinaigrette

Soup

French Onion Soup - \$15

Caramelized onion, gruyere, toasted baguette

Main

Croque Monsieur - \$22

Brioche, ham, gruyere, béchamel sauce, served with fries

Clink! Burger - \$30

8oz house grind beef patty, gruyère, bacon, onion jam, crispy shallot, aioli, brioche bun, served with fries

Moules Frites gf - \$34

White wine, garlic, butter, herbs, frites

Confit Duck Leg gf - \$36

Tarbaix beans, mirepoix, demi glace, bacon, frisee

Crêpes

Smoked Salmon gf - \$21

Tarragon crème fraîche, pickled onion, caper

Mushroom gf, vegetarian - \$18

Local mushroom & leeks in a duxelle cream sauce, layered Normandy style Crepe

Jambon et Gruyère gf - \$19

Ham, gruyère, fresh peas

****Our Menu is thoughtfully curated by**

Executive Chef Brittni Armenta, Chef de Cuisine Amber Armenta, & Sous Chef Michael Tousignant

***Parties of 6+ include a 20% gratuity to reflect our team's level of service.*

**Please inform your server of any allergies or dietary restrictions.*

**Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.*