

Clink!

Appetizers

Oysters On The Half Shell gf - 6/\$22 12/\$40

Cabernet Sauvignon mignonette, strawberry champagne granita

Tomato Tartare vegetarian - \$18

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

Gougères gf, vegetarian - \$12

Gruyère pâte à choux, rosemary, mimolette mousse

Brioche Pop-Up vegetarian - \$16

House brioche, local honey, maldon, beurre de barat

Raclette gf - \$25

Melted alpine cheese, golden potato, ham, house pickle

Caviar Bump with Champagne Shot gf - \$19

1/8 oz of paddlefish caviar, shot of Champagne

**NA Champagne available*

Caviar Service gf - \$25

1/4 oz of paddlefish caviar added to any dish

Small Plates

Escargot 6 ea - \$30

Butter, parsley, thyme, garlic, baguette

Steak Tartare - \$27

Bone marrow aioli, shaved belpier, caper, foie butter toast, french cornichon

Asparagus Gruyère Tart vegetarian - \$16

Asparagus, tarragon, gruyère, caramelized onion, roasted garlic, mornay sauce

Artichoke Helen gf, vegetarian - \$20

Mushrooms, cognac, pecorino, lemon zest, fine herbs

Soups & Salads

French Onion Soup - \$15

Caramelized onion, gruyère, toasted baguette

Peach Velouté vegan - \$12

Chilled peach, chile, basil oil

Salad Lyonnaise - \$18

Bacon lardon, bacon vinaigrette, 6 minute egg, crouton

Brittini's Salad gf, vegan- \$18

Pickled strawberries, rhubarb, strawberry vinaigrette & toasted almonds

Stone Fruit Salad gf, vegetarian - \$16

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

Compressed Watermelon Salad gf, vegetarian - \$16

Compressed watermelon, honey fromage, cucumber, shallots, lime juice, pistachio, fresh radish



*"To end the day gathered around good food
and company is its own kind of celebration."*

Entrees

Ratatouille gf, vegan, vegetarian - \$18

Tomato, eggplant, zucchini, herbs de provence

Cassoulet vegetarian - \$22

Pistou, tarbais bean, mirepoix, bread crumb

Poulette - \$40

Half roasted Mary's free range chicken, dijon, fine herbs

Duck a l'orange gf - \$42

Grand marnier, fresh orange, sherry vinegar, demi-glace

Steak Au Poivre gf - \$45

8 oz petite N.Y., green peppercorns, demi-glace, green peppercorn butter

Moules Marinieres - \$38

Mussels, champagne, leeks, cream, baguette

Bouillabaisse - \$52

Fresh tomato, red crab, white fish, mussels, shrimp, clams, baguette

Halibut Meunière gf - \$54

Brown butter, capers, parsley

Spaghetini Pasta gf - \$25

House made pasta, red crab, Calabrian chile, shrimp stock, butter, lemon, garlic, and fresh herbs

Sides

Potato Mille-Feuille gf, vegetarian - \$12

Potato, thyme, shaved onion

Pommes Frites gf, vegetarian - \$14

Truffle aioli, parsley, truffle salt

Green Beans Almondine gf, vegetarian - \$12

Sauce almondine, toasted almonds, fried garlic

****Our Menu is thoughtfully curated by
Executive Chef Brittini 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.**