

Clink!

"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

Gougères gf, vegetarian - \$12

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

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

Blini Trio gf - \$18

Smoked salmon rilette and crème fraîche, house fromage and caramelized onion, crème fraîche & caviar

Asparagus Tart - \$16

Asparagus, tarragon, gruyère, roasted garlic, caramelized onion

Soup

French Onion Soup - \$15

Caramelized onion, gruyère, toasted baguette

Peach Velouté gf, vegan - \$12

Chilled peach, chile, basil oil

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 * Vegan option \$18*

Brittni'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

Main

Croque Monsieur - \$22

*Brioche, ham, gruyère, béchamel sauce, *choice of fries, chips, or salad (greens with strawberry vinaigrette)*

Clink! Burger - \$30

*8oz house ground beef patty, gruyère, bacon, onion jam, crispy shallot, aioli, brioche bun, *choice of fries, chips, or salad (greens with strawberry vinaigrette)*

BLT Croissant - \$18

*Bacon, lettuce, tomato, onion aioli side salad *choice of fries, chips, or salad (greens with strawberry vinaigrette)*

Confit Duck Leg gf - \$36

Tarbais beans, mirepoix, demi glace, bacon, frisée

Spaghettini Pasta gf - \$25

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

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 Crêpe

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.*