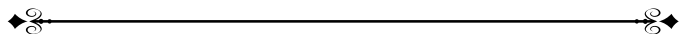


Clink!

"Gathering over food is one of life's most timeless joys."

Starters



Oysters On The Half Shell gf - \$5/oyster or 6/\$28 *

Cabernet Sauvignon mignonette, cranberry & golden pickled jalapeño granita

Mushroom Tart - \$16 ♦

Puff pastry tart topped with oyster & shimeji mushrooms with comté cheese, crispy prosciutto

Escargot en Croûte 6 each - \$18

Snails in butter, parsley, thyme, garlic, topped with puff pastry

Caviar Bump with Champagne Shot gf - \$19 *

1/8 oz of caviar, shot of Champagne
~NA Champagne available

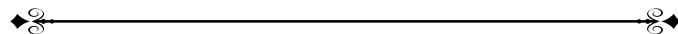
Caviar Service gf - \$55*

1/4 oz kaluga hybrid caviar served with blinis, petite vegetable crudité, crostinis, lemon crème fraîche, & house potato chips

Raclette - \$25

Melted alpine cheese, golden potatoes, ham, seasonal pickles, baguette

Soups & Salads



French Onion Soup - Cup \$8/Bowl \$12

Caramelized onions, gruyère, toasted baguette

Celeriac Velouté gf, vegan - Cup \$8/Bowl \$12 ♦

Celery root, arugula oil, cabbage chips

Kale Salad gf - \$17 ♦

Kale, cranberry vinaigrette, apple, red onion, bacon crumble, toasted maple pecan, mandarin oranges

~add protein: 4oz N.Y. Steak*, +\$12, Lemon Brined Chicken Breast +\$8

Brittni's Salad gf, vegetarian- \$18 ♦

Roasted scarlet kabocha squash, pecorino romano cheese, shaved brussel sprouts, roasted shallot vinaigrette

~add protein: 4oz N.Y. Steak*, +\$12, Lemon Brined Chicken Breast +\$8

Accoutrements

Perfect for pairing with à la carte entrées



Brioche Pop-Up vegetarian - \$8

House brioche, local honey, Maldon sea salt, Beurre de Baratte (French butter)

Pommes Frites gf, vegetarian - \$9

Housemade truffle aioli & fry sauce, truffle salt

Potato Mille-Feuille gf, vegetarian - \$12

Potato, thyme, shaved onion

Roasted Carrots gf, vegetarian - \$15 ♦

Roasted carrots in quatre épices (4 spices) sauce, house fromage, roasted pistachios, pickled shishito peppers

Cauliflower & Smoked Farro - \$15 ♦

Fried Cauliflower & romanesco, marcona almond sauce, smoked farro, drunken currants

Braised Savoy Cabbage - \$15 ♦

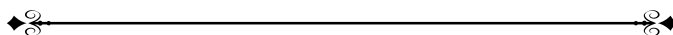
Braised savoy cabbage, black garlic crème fraîche, beef jus, toasted hazelnuts



"An invitation to share something beautiful together."

Entrées

Served à la carte



Steamed Clams - \$20 *

Clams in white wine & butter sauce with shallots, garlic, and chili flakes, served with baguette

Ratatouille gf, vegan - \$18

Tomato, eggplant, zucchini, herbs de provence

Rabbit Crêpe gf - \$25 ♦

Rabbit confit, braised rajas, red pepper coulis

Lamb & Beef Ragu \$26 ♦

Spiced lamb and ragu, calabrian chile, ricotta cavatelli

Bison Pappardelle - \$27 ♦

Warm spiced braised bison, bison jus, hand cut pappardelle pasta

Clink! Burger - \$30 *

*8oz house ground beef patty, gruyère, bacon, onion jam, crispy shallots, aioli, brioche bun,
~choice of fries or salad with Gathering Together Farm greens and house dressing
~gluten free bun available per request*

Poulette gf - \$32

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

Barramundi Meunière gf - \$34

Flaky white fish, brown butter, capers, parsley

Steak Au Poivre gf - \$42 *

Petite N.Y. steak, green peppercorn sauce, green peppercorn medley butter, crispy shallot

Duck a l'orange gf - \$48 *

Duck leg and breast, Grand marnier, fresh orange, sherry vinegar, demi-glace

Frenched Lamb Chops gf - \$54 ♦

Bordelaise sauce, shimeji mushrooms, seasonal salad greens

****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.

♦ Featured Seasonal items: Our seasonal dishes evolve throughout the year to capture the taste of each season