




PEI Mussels · 15
garlic, tomato, fennel, chorizo, grilled bread

Crispy Spanish Octopus · 17
wild arugula, romesco, fingerling potatoes

French Onion Soup · 10
veal bone broth, crouton, Swiss cheese

French Wedge · 12
gem lettuce, cherry tomatoes, Pt. Reyes blue cheese, Hobbs lardons, buttermilk dressing

 **Poached Pear Salad · 12**
pistachio pesto, Pt. Reyes blue cheese, fresh and poached pears, champagne vinaigrette

Filet Mignon Steak Tartare · 18
mustard, cornichons, toast


Escargots à la Bourguignonne · 13
garlic & herb butter, toast

2 Cheese Plate · 17
select two cheeses from the cheese list below
fresh & poached pear, fig jam, toast

Duck Liver Pate · 17
Pt. Reyes blue cheese, fresh and poached pear, toast


Baked Brie · 10
pistachio, cranberry, honey


Entrées

 **14oz Bone In New York Strip · 42**
duckfat truffle fries, red wine bordelaise sauce

 **Duroc Pork Chop · 34**
cheddar mashed potatoes, broccolini, red pepper & tasso ham basquaise

 **½ Gone Straw Farms Chicken · 26**
potato puree, fall vegetable mélange, herbed jus

 **Maine Diver Scallops · 32**
acorn squash risotto, green apple & fennel salad, parsnip pernod cream, watercress

 **Scottish Salmon · 28**
celery root puree, bloomsdale spinach, French green lentils, beurre blanc

Wild Mushroom Fresh Linguini · 25
shiitake, beech & oyster mushrooms, roasted garlic, cauliflower cream sauce, shaved truffle cheese

Lamb Bolognese · 25
house-made rigatoni, lamb bolognese, pecorino

Cheese · \$10

Morbier
cow · semi-firm · France

Mimolette
cow · firm · France

Gorgonzola
cow · semi-soft · Italy

Boschetto Al Tartufo
sheep · semi-firm · Italy

Desserts

 **Crème Brulee 10**
vanilla bean


Griddled Banana Bread 12
bananas foster, vanilla ice cream

 **Flourless Chocolate Cake 12**
brandied cherries, whipped cream

Goat Cheese Cheesecake 12
fruit, whip, mint

Executive Chef · Fred Piehl

Sides · \$11

 **Duckfat Truffle Fries**
pecorino romano, mustard aioli

Macaroni & Cheese
yellow & white cheddar

 **Organic Market Vegetable**
changes daily, ask your server!

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

 **Gluten Free**



CRAFT COCKTAILS

Lily Rose · lillet rosé, soju, lemon, basil	12
French 75 · Soju, lemon, Brut	12
Mule · Soju, ginger beer, apple cider, lime	12
On The Rocks · Han Soju with a twist	12

SPARKLING WINE BY THE GLASS

J.Laurens · Brut	Limoux, FR	11
J.Laurens · Brut Rose	Limoux, FR	11

WHITE WINE BY THE GLASS

The Smoking Goat · Bordeaux Blanc 2017	Bordeaux	11
Land of Saints · Sauvignon Blanc 2018	Santa Barbara	10
Grgich Hills · Fume Blanc 2016	Napa	14
Tablas Creek · White Rhone Blend 2017	Paso Robles	13
Hill Family · Chardonnay 2018	Napa Valley	14

ROSÉ WINE BY THE GLASS

The Smoking Goat · <i>by Château des Gravières</i> 2016	Bordeaux	12
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RED WINE BY THE GLASS

Pence · Pinot Noir 2018	Santa Rita Hills	15
Robert Biale · 'Black Chicken' Zinfandel 2018	Napa Valley	17
Franciscan · Cabernet Sauvignon 2015	Napa Valley	13
The Smoking Goat · Bordeaux Rouge 2015	Bordeaux	13
La Bastide Saint Vincent · Cotes Du Rhone 2017	France	10
Broc Cellars · 'Love Red' California 2018 (served chilled)	France	11

SWEET WINE & APERTIFS

Lillet Rose	Bordeaux	12
Lillet Rouge	Bordeaux	12
Bonal Gentiane-Quina	Grand Chartreuse Mtns	12
2009 Chateau Dauphine · Loupiac Cuvee D'Or	Bordeaux	12
2011 Chateau Dauphine · Loupiac	Bordeaux	15
Ruby Port · Ferreira	Portugal	12
Sherry · Lustau · Solera 'East India'	Jerez	12
Sherry · Lustau · Amontillado	Los Arcos	12

DRAFT BEER

Kronenbourg 1664 · Lager 5.0%	France	8
Kronenbourg 1664 Blanc · Spiced Witbier 5.0%	France	8
Societe · 'The Coachman' Session IPA 4.9%	San Diego, CA	9
Bells · 'Two Hearted' IPA 7%	San Diego, CA	9

NON-ALCOHOLIC

Mexi-Coke	4
Diet Coke	3
Sprite	4
Virgin Moscow Mule	6
Blackberry Smash	6