



## APPETIZERS

Lil's Baguette with Butter, Sea Salt, and Radish \$3

Crisp Pork Belly with Mustard Glaze, Savoy cabbage, Pickled Apples, and Cornichons \$12

Agnolotti - Fromage Blanc filled Pasta with Shiitake, Caramelized Onion, and Cognac Cream \$13

Charred Broccolini over Honeynut Squash with Pickled Cranberries, and Pumpkin Seeds \$9

Green Salad with Radish, Blue Cheese, Crouton, and Vinaigrette \$8

Steamed Mussels with White Wine, Piperade, Herbs, and Grilled Bread \$10

Crab Fritters with Fried Cauliflower, Garlic Aioli, and Capers \$11

## ENTREES

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce \$26

Steak Frites - Grilled Hanger Steak with Frites, Brandy Jus, and Green Salad \$28\*

Grilled Salmon with Piperade, Fingerling Potato, Cauliflower and Crispy Garlic \$26

Mushroom Bourguignon - Red Wine Braised Mushrooms over  
Creamy Polenta with Sage and Rosemary \$25

Seared Sea Scallops with Bacon Lardons, Roasted Pumpkin Puree,  
Pickled Apples, and Fried Kale \$27

## DESSERT

French Apple Cake with Creme Anglaise \$8

Enna Chocolate Souffle with Vanilla Creme Anglaise \$10  
(25 minute cooking time - please preorder)

Bayley Hazen Blue Cheese with West End Honey \$8

Brie with Red Wine Soaked Figs \$8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.