



APPETIZERS

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

Oyster on the Half Shell with Cucumber Gin Mignonette \$3 ea*

Celeriac and Turnip Soup with Pickled Celery and Coriander \$8

Green Salad with Radish, Roasted Cauliflower, Olives, Croutons, and Vinaigrette \$8

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

Dijon Creamed Rabbit and Spinach with Grilled Bread \$12

Sweet Onion Galette with Blue Cheese and Greens \$10

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*

Pan Roasted Cod with Whipped Potatoes and Red Wine Glazed Carrots \$26

Breaded Pork Cutlet with Fingerling Potatoes, Pickled Celery, Capers, and Parsley \$24

Butternut Risotto with Peas, Leeks, Pepitas, and Parmesan \$21

Cassoulet of Flageolet Beans with Toulouse Sausage,
Pork Belly, Duck Confit, and Lamb Shank \$26

DESSERT & CHEESES

Bayley Hazen Blue Cheese with West End Honey \$8

Cabot Clothbound Cheddar with Apples and Mustard \$8

Jasper Hill Willoughby with Red Wine Soaked Figs \$8

All 3 cheeses \$21

French Apple Cake with Creme Anglaise \$8

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

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