



## APPETIZERS

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

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

Lamb Meatballs with Harissa, Lemon Crème Fraîche, Cucumber and Pickled Shallot \$12

Agnolotti Primavera- Fromage Blanc filled Pasta with Asparagus, Peas, and Lemon Cream \$13

Green Salad with Radishes, Cucumbers, Blue Cheese, Croutons, and Vinaigrette \$9

Grilled Asparagus with Truffled Hen of Woods Mushrooms and Chopped Egg \$11

## ENTREES

Roasted Cod with Sauce Verte, Tarbais Beans and Fennel \$26

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

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

Spinach and Chickpea Pasta with Rabbit, Artichokes, Spinach, and Green Olives \$26

Asparagus Risotto with Leeks, Sugar Snaps, Parmesan and Pistachios \$22

Coq au Vin - Ballotine of Green Circle Chicken with Mushrooms,  
Bacon Lardons, Carrots, and Pearl Onions over Polenta \$26

## DESSERTS & CHEESES

Bayley Hazen Blue Cheese with West End Honey \$8

Cabot Clothbound Cheddar with Apples and Mustard \$8

Moses Sleeper Brie with Strawberry and Vermouth Preserve \$8

All 3 cheeses \$21

Buttermilk Panna Cotta with Campari Gelée, Strawberries, Rhubarb, and Oat Crumble \$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.