

LUNCH

To Begin

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| HAND CUT FRIES | |
| <i>w/ farm egg béarnaise</i> | 11 |
| <i>Truffle w/parmigiano reggiano</i> | 17 |
| MARINATED OLIVES | 7 |
| <i>Thyme, orange, coriander</i> | |
| MARCONA ALMONDS | 7 |
| <i>Smoked paprika</i> | |
| CHICKEN LIVER PÂTÉ | 14 |
| <i>House preserves, crostini</i> | |
| MAC & CHEESE | 9 |
| <i>Orecchiette, gruyère, white cheddar</i> | |
| HOUSE RICOTTA | 11 |
| <i>Stone fruit compote, herbs, crostini</i> | |
| BRUSSELS SPROUTS | 7 |
| <i>Bacon, thyme</i> | |
| GRILLED PRAWNS | 15 |
| <i>Saffron aioli, roasted pepper, almonds</i> | |

Gruyère Fondue 20/30

For Your Dipping Pleasure

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| Spanish chorizo | 5 |
| Soft pretzel | 3 |
| House pickles | 3 |
| Roasted mushrooms | 3 |
| Roasted cauliflower | 3 |
| Extra apple or potato | 3 |

Soups & Salads

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| ONION SOUP GRATINÉE | |
| <i>As it should be</i> | 11 |
| TOMATO SOUP | 9/14 |
| <i>Toasted country bread, three cheeses</i> | |
| GRAINS & GREENS | 14 |
| <i>Farro & quinoa, kale, apple, pecorino</i> | |
| TAVERN SALAD | 12 |
| <i>Butter lettuce, fines herbs, Dijon vinaigrette</i> | |
| BEETS & BLEU | 14 |
| <i>Winter greens, walnut vinaigrette, chives</i> | |
| <i>Grilled chicken 5 Grilled shrimp 8 Seared salmon 14</i> | |

Raw Bar

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| 1/2 DZN. OYSTERS | |
| <i>East or west coast</i> | 18 |
| 1/2 DZN. LITTLENECK CLAMS | |
| <i>Cape Cod</i> | 12 |

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| PETIT PLATEAU | |
| <i>12 oysters, 6 clams, 6 shrimp,</i> | |
| <i>1/2# king crab legs</i> | 75 |

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| GRAND PLATEAU | |
| <i>18 oysters, 9 clams, 9 shrimp,</i> | |
| <i>1# king crab legs</i> | 98 |

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| 1/2# PEEL & EAT SHRIMP | |
| <i>You peel We peel</i> | 19 21 |

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| CHILLED MAINE LOBSTER | |
| <i>Half Whole</i> | 20 40 |

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| 1/2# ALASKAN KING CRAB LEGS | |
| | 23 |

While Supplies Last 28

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| <u>Monday</u> | CHICKEN POT PIE |
| <u>Tuesday</u> | BRAISED BEEF SHORTRIBS |
| <u>Wednesday</u> | CASSOULET |
| <u>Thursday</u> | VEAL SCHNITZEL |
| <u>Friday</u> | TROUT AMANDINE |
| <u>Saturday</u> | BEEF STROGANOFF |
| <u>Sunday</u> | CREPE du JOUR |

Mains

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| COLORADO LAMB BOLOGNESE | 21 |
| <i>Tagliatelle, parmigiano, mint</i> | |
| SALMON NIÇOISE | 25 |
| <i>French beans, farm egg, potato, basil vinaigrette</i> | |
| GRILLED VEGETABLE MUFFALETTA | 16 |
| <i>Eggplant, portobello, provolone, olive spread, zapps chips</i> | |
| CRISPY ORGANIC CHICKEN | 25 |
| <i>Moroccan spiced farro salad, almond, orange, mint yogurt</i> | |
| MUSSELS MARINIÈRE | 20 |
| <i>White wine, garlic, red chile</i> | |
| MUSHROOM & LEEK QUICHE | 17 |
| <i>Tavern salad, house vinaigrette</i> | |
| AJAX DOUBLE CHEESEBURGER | 17 |
| <i>Milagro Ranch grass fed beef, American cheese, onion aioli, frites</i> | |
| STEAK FRITES | 25 |
| <i>Grilled hanging tender, sauce béarnaise</i> | |