

Specials

Charcuterie Board - small / large | 29/39

Selection of French cheeses & meats
Chef's choice of Jambon de Bayonne, Pate de
Campagne, Fourme D'Ambert – Cow,
Comte 18-month – cow, Cellettoille Brie 70% - Cow,
Fleur Vert – Goat, Ossau Iraty – Sheep w/ fruit, fig
jam, cornichon pickles, baguette & mustard

Asparagus Soup -cup/bowl | 6/9

(Gluten-free, w/ Almond milk)

½ Romaine Wedge | 20

w/ Red Onion, Bacon, Blue Cheese Dressing

Cacio e Pepe half/full portion | 13/24

Spaghetti, Pecorino Romano

Wild Mushroom Fettuccine | 32

in Truffle Butter / Truffle Oil Sauce

Shepherd's Pie | 26

Braised ground lamb capped w/ mashed
potatoes, peas, carrots, served w/ field greens
side salad

Roasted Quail(2) | 49

Stuffed w/ wild rice, currants, apples, hazelnuts, on
slices of Baguette, Prosciutto, finished w/ Saffron
Butter Garlic Glaze, w/ haricot verts & cremini
mushrooms

Wagner's Applewurst Sausages | 29

Grilled, w/ Caramelized onions & grapes,
finished in a Balsamic reduction & served
w/ mashed potatoes