



**French Onion Soup au Gratin**  
a classic topped with gruyère \$10

**Soup du Jour**  
chef's daily creation \$6

## HORS D'OEUVRES

**Parmigiano-Reggiano Frites**  
fresh thyme, rosemary,  
truffle aioli \$9

**Escargot a la Bourguignonne**  
trumpet mushrooms, garlic butter, parsley,  
white wine, puff pastry \$18

**Samosas Patties**  
asparagus, mushroom medley, peas, fried kale,  
chipotle lime aioli \$16

**Braised Beef Raviolo**  
pearl onion, asparagus, carrot, white bean puree,  
mushroom sauce supreme \$12

**Beef Crostini**  
red onion jam, moutarde au raifort, ciboulette \$12

## LES SALADES

**Caesar 1924**  
romaine lettuce, crushed crostini, anchovy,  
house dressing \$9

**Keto Bowl**  
spinach, boiled egg, heirloom tomato, avocado,  
bacon, riced cauliflower, fresh herb vinaigrette \$16

**Cafe House Salad**  
mixed greens, tomato, bell pepper,  
cucumber, fresh herbs,  
lemon honey white balsamic vinaigrette \$8

**Duck Salad**  
artisan frisée, confit duck leg, acorn squash,  
toasted pepitas, dried cranberries, grilled lemon,  
maple bacon vinaigrette \$16

**Beet & Burrata Salad**  
arugula, pomegranate vinaigrette dressing \$12

## ENTRÉES

**\*Grilled Filet Medallions**  
asparagus bundle, marinated confit tomatoes, bordelaise sauce \$38

**Lobster Thermidor**  
mushrooms, shrimp, bread crumbs, parmesan risotto \$38

**Braised Beef Cavatelli Pasta**  
pearl onion, carrot, peas, parmesan cheese \$26

**Korubuta Bone in Chop**  
balsamic grainy mustard glaze, brussels sprouts, charred fennel \$28

**Braised Short Rib**  
mushroom ragout, celeriac pommes puree, natural rib jus \$28

**Scallops & Shrimp**  
linguine caprese pasta, crisp shallot \$34

**Gnocchi Fricassee**  
wild mushroom ragout, asparagus, peas, white wine pecorino sauce \$22

**Salmon de Limon**  
pea and truffle pilaf, almonds, morel mushroom sauce \$32

**Half Roasted Chicken**  
brussels sprouts, ricotta parmesan gnocchi, natural jus \$30

**\*Angus NY Strip Steak**  
potato espuma, romanesco, chimichurri, pommes frites \$34

**Vegetable Tofu Pad Thai**  
peanut sauce, rice noodles \$20  
with chicken \$26 with shrimp \$29

**Acorn Power Bowl**  
roasted squash cup, kale, sweet potato, farro, chickpeas, cranberries, pumpkin seeds, maple dressing \$20  
with chicken \$26 with shrimp \$29

\*A 20% gratuity will be added for parties of six or more

\*Menu items made to order : Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions