



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