

HAPPY HOUR

3-6:30PM DAILY

BOISSONS

TAP BEER 4.00

Stella Artois
Odell India Pale Ale
Guinness 'Irish Stout'
Seasonal

Please inquire with your server about our rotating tap

FEATURED WINE 5.25

Ten Ten Red
Ten Ten Rosé
Ten Ten White

WELL COCKTAILS 5.25

Elevate Vodka
New Amsterdam Gin
Flor de Caña Rum
El Jimador Tequila
Old Forester Bourbon
Monkey Shoulder Blended Scotch

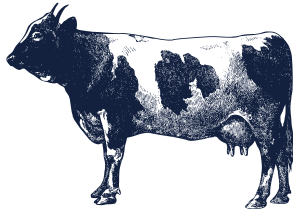
KIR ROYALE 6.25

Sparkling wine • Chambord liqueur
lemon twist

HOUSE MARTINI 6.75

New Amsterdam Gin • Elevate Vodka

HOUSE MARGARITA 6.75



SLIDERS

FRENCH DIP ◇

shaved roast beef
horseradish crème • gruyère
au jus • brioche bun
4.95

BURGER ◇

Black Angus burger
caramelized onions
gruyère • brioche bun
4.25

MERGUEZ

house made lamb sausage
pickled mustard aioli
arugula • brioche bun
5.95



FRUITS DE MER

DELAWARE OYSTERS ✦◇

MARYLAND
with cocktail sauce
2.25 EACH

SHRIMP COCKTAIL ✦

court-bouillon poached shrimp
with cocktail sauce
5.25

MOULES À LA MARINIÈRE ✦

1/4 lb. PEI steamed mussels • five lily
crème fraîche • thyme • butter
7.25

MOULES À LA BASQUAISE ✦

1/4 lb. PEI steamed mussels • lamb merguez
tomatoes • olive oil
7.50

ANCHOIS MARINÉS

white anchovies • crostini
arugula • lemon
3.25

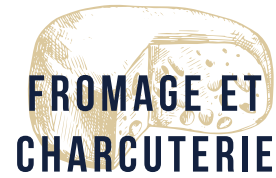
CRÊPES

JAMBON GRUYÈRE ◇

Black Forest ham • gruyère
sauce béarnaise • balsamic
5.25

AU BRIE

brie • shaved brussels sprouts
honey-carrot emulsion
5.25



FROMAGE ET CHARCUTERIE

7.25 EACH | 19.95 FOR 3

BURRATA ALLA PANNA CALIFORNIA, USA

Pasteurized cow's milk
fresh mozzarella filled
with rich cream

CAMEMBERT ROUZAIRE

SEINE-ET-MARNE, FRANCE

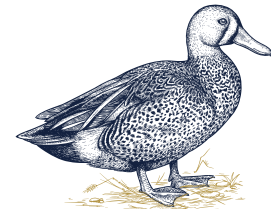
Pasteurized cow's milk
soft ripened • creamy mouthfeel
mushroom hints • citrus tang

SHEPHERD'S WAY FARM

BIG WOODS BLUE
MINNESOTA, USA

Pasteurized sheep's milk
creamy • sharp • tangy

served with seasonal jam • olives
house made currant-walnut baguette



RILLETTES DE CANARD HOUSE-MADE

whipped duck confit • dijon
tarragon • fines herbs

NDUJA ARTISANS SALUMERIA

'COPPA PICCANTE'
CHICAGO, ILLINOIS

spicy uncured pork

PÂTÉ DE VOLAILLES HOUSE-MADE

duck & chicken liver mousse

served with Ten Ten mustard
pickled vegetables • baguette

TAPENADE D'OLIVES

served with baguette
2.95

HARICOTS VERTS

tempura fried green beans • garlic aioli
5.95

ESCARGOT

Burgundy snails • garlic butter
toasted bread crumbs
7.95

FRITES

Kennebec fries
tarragon aioli
4.95

BRIE CHAUD

warm brie • blackberry mostarda
candied almonds • crostini
6.25

OS À MOELLE

roasted bone marrow • fleur de sel
caramelized onions • Ten Ten mustard
8.95

TARTARE DE BOEUF ◇

filet mignon • quail egg
capers • pommes gaufrettes
8.95



CHOU-FLEUR ✦

CURRY ROASTED CAULIFLOWER

BLACK CURRANTS • CILANTRO

PINE NUTS

6.95

✦ INDICATES ITEMS THAT ARE GLUTEN FREE

◇ THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.