

# { HEURE SOCIALE }

## **MOULES FRITES 16.95**

### *à la Moutarde*

*country Dijon mustard wine sauce, crème fraîche*

### *Provençales*

*garlic, tomato, olives, thyme, fennel, basil*

### *au Roquefort*

*blue cheese cream, scallions, white wine*

### *à la Crème d'Ail*

*roasted garlic cream, shallots, white wine*

### *aux Champignons*

*mushrooms, bacon, white wine, garlic cream*

### *Marinière*

*tomatoes, parsley, white wine, garlic, shallots, thyme*

## **PETITS PLATS 12.95**

### *Escargot*

*garlic herb butter, Pernod, tomatoes*

### *La Charcuterie*

*prosciutto, garlic sausage, rosette de Lyon, Spanish*

*chorizo, pickled vegetables, olives*

### *Pâté et Terrine du Chef*

*duck pâté, pork terrine de campagne, pickled vegetables,*

*croûtons, olives, Dijon mustard*

### *Tartine du Saumon Fume*

*our smoked salmon croustade with goat cheese cream*

### *Croquettes du Crabe*

*with remoulade and saffron aioli*

### *Calamars Provençal*

*wild baby calamari sautéed with basil pistou, cannellini*

*beans, tomatoes, capers, crispy courgettes, tapenade*

### *Tarte Chaude au "Reblochon"*

*caramelized onion tart, bacon, roasted apple and*

*Delice du Jura cheese and artisan greens*

### *Duck Frites*

*Bleu pommes frites with roasted duck*

*and port wine gravy*

### *Gnocchi à la Parisienne*

*sautéed Parmesan dumplings, asparagus, roasted*

*butternut squash, white wine sauce*

### *Raviolis Maison*

*Shiitake and Oyster mushroom raviolis, sautéed fresh*

*spinach, tomato relish with fines herb*

### *Brussels Sprouts*

*with house-smoked pork belly, butternut squash,*

*apple balsamic vinegar*

### *Nouilles au Fromage*

*Campenelle pasta with our five-cheese sauce,*

*house-smoked pork belly*

## **VINS DU MAISON BLANC OU ROUGE 7.95**

### **VINS BLANC AU PICHET 9.95**

Gentil "Hugel" Alsatian Blend 2016

Château Ducasse Graves Blanc 2013

Guy Saget "Le Petite Perriere" Sauvignon Blanc 2017

M de Mulonnière Chenin Blanc 2015

Domaine Fichet Macon Village "Terroir de Burgy" 2015

Domaine de Lauriers Picpoul de Pinet 2016

Vina Costeira First One Ribeiro 2015

### **VINS BLANC AU PICHET 11.95**

Jean Loron Chardonnay 2016

Delas St. Esprit Côtes du Rhône Blanc 2016

Chateau Campuget Tradition Rosé 2016

La Vieille Ferme Côtes du Luberon 2016

### **VINS ROUGE AU PICHET 9.95**

Block 9 "Caiden's Vineyard" Pinot Noir 2017

Château de Jarnioux Beaujolais 2016

Los Vascos Cabernet Sauvignon 2016

La Vieille Ferme Côtes de Ventoux 2016

Chateau Rouchereau Bordeaux 2015

Cartlidge & Brown Merlot 2015

### **VINS ROUGE AU PICHET 11.95**

Neil Ellis "The Left Bank" Bordeaux Blend 2014

Chamonix Bordeaux Blend 2013

Chateau de Marjolet "Laudun" Côtes du Rhône 2015

E. Guigal Côtes du Rhône 2014

### **CHAMPAGNE COCKTAILS 7.95**

Kir Royal with Crème de Cassis

La Brise de la Vallée with Lavender syrup

Le Saint Germain wild Elderflower liqueur

Le Canton Canton ginger liqueur

### **LES MARTINIS DU MAISON 10.95**

Basil Martini fresh basil, touch of citrus

French Martini pineapple juice, Crème de Cassis

Kensington "Kaleo" Martini orange juice and Aperol

with a squeeze of fresh lemon

Bleu Martini blue cheese-stuffed olives

Berry Martini berries, Crème de Cassis, lemon squeeze

### **BIERES 5.95**

Port Mongo IPA \* Ska True Blonde \* Alesmith Nut Brown Ale

SouthNorte Sea Señor Mex Lager \* Victory Prima Pils

Kronenbourg 1664 Pale Lager \* CBC Orange Avenue Wit

Karl Strauss Pintale Pale Ale \* North Coast Rasputin IRS

This menu available in bar area only- Not offered with any other discounts

5- 6pm Nightly 10/18