

{ HEURE SOCIALE }

PETITS PLATS 16.95

Escargot

garlic herb butter, Pernod

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

Rillettes de Saumon

Rich rum-cured smoked salmon pâté
with herbes crème fraîche and toasted baguette

Pissaladière

housemade flatbread, caramelized Spanish onions, creamy
goat cheese, fresh basil pistou, black olives, cherry tomatoes

Croquette du Crabe

with remoulade and saffron aioli

Poichichade

hummus dip, cannellini beans, roasted garlic, braised fennel,
black olives, fresh herbs, EVOO, house made flatbread

Gnocchi à la Parisienne

sautéed Gruyère dumplings, cremini mushrooms,
asparagus, charred cherry tomatoes, romesco, beurre blanc

Raviolis Maison

Shiitake and Oyster mushroom raviolis, sautéed fresh spinach,
tomato relish with fines herb

Patatas Bravas

crispy Yukon gold potatoes, mildly spiced
red sauce, roasted garlic aioli

Brussels Sprouts

butternut squash, smoked bacon, pickled shallots, leeks,
toasted almonds, apple balsamic reduction

Moules à la Crème d'Ail

roasted garlic cream, shallots, white wine

Pommes Frites \$7.50

Garlic fries with Herbes de Provence

Bread & Cie Country Levain Batard with butter 8.50

Against the Grain Gluten Free Baguette with butter 9.50

Flatbread du Maison brushed with herbs, EVOO, sea salt 7.50

VINS DU MAISON BLANC OU ROUGE 8.95

VINS BLANC AU PICHET 12.95

Domaine de Bernier Sauvignon Blanc
La Vieille Ferme Côtes du Luberon Rhône Blanc
Delas St. Esprit Côtes du Rhône Blanc
Château de Campuget Tradition Rosé

VINS ROUGE AU PICHET 12.95

Famille Perrin Côtes du Rhône Rouge
La Vielle Ferme Côtes de Ventoux
Comtesse de Malet Roquefort Bordeaux

CHAMPAGNE COCKTAILS 9.95

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
Vingt Quatre Cointreau and pomegranate juice

LES BOISSONS DU MAISON 12.95

Basil Martini
fresh basil, touch of citrus
French Martini
pineapple juice, Crème de Cassis
Bleu Martini
blue cheese-stuffed olives
Berry Martini
fresh berries, Crème de Cassis, lemon squeeze
Habanero Margarita
Teremana blanco, lime, agave, habanero, Tajin rim

BIERES 6.95

Fall IPA * *Kronenbourg Blanc* * *Alesmith Nut Brown Ale*
Modelo * *Modelo Negro*
Pilsner Urquell * *Bear Republic Racer 5 IPA*
Heineken * *North Coast Rasputin Stout*