TAPAS À LA FRANÇAISE
Served 3-5pm
Monday-Friday
No substitutions

Soupe du Jour .......................................................... CUP 3 …. BOWL 4
Seasonal soups made daily

Frites ................................................................. 4
Herb and Shallot with fresh herbs and minced shallots
Truffle with white truffle oil and fines herbes
Parmesan with fresh parmesan
Duck Fat with espelette duck fat

Goûter de Moules (served with French baguette) ......................... 5
White Wine steamed P.E.I. mussels with fresh herbs
Pernod steamed P.E.I. mussels with fines herbes

Petits Plats .......................................................... 6
House Cured Smoked Salmon Tartine with watercress, pickled red onion, herb crème fraîche served on french baguette
Free Range Duck Wings with balsamic cherry reduction
Warm Brie Crostini Concord Farms honey and cracked black pepper
Fromage & Jam Seasonal preserves and cheese with French baguette
Petites Salades

Verdurette
Mixed Greens with Shaved Radish, Fennel and Dijon Vinaigrette .......... 4.75

Salade de Betterave
Roasted Beets with Warm Chèvre, Toasted Walnuts, Watercress, Balsamic Vinaigrette ......................................................... 5.95

Salade au Prosciutto
Shaved Prosciutto with Fennel, Pear, Manchego Cheese, Mission Figs, Garlic Parsley Vinaigrette ........................................ 6.25

Fromage et Charcuterie

Selection of 3 ........... 12.95 Selection of 5 ........... 16.95
Selection of 7 ........... 20.95 Selection of 9 ........... 23.95

Fromage served with fruit nut bread

Bucherolle .................. Goat’s milk, semi-soft, sharp
Saint-André ............... Cow’s milk, triple cream, rich & buttery
Manchego ........................ Sheep’s milk, semi-firm, mild
Mobay .......................... Sheep’s milk, semi-soft, bold & complex
Castello Blue .............. Cow’s milk, soft, tangy, creamy blue

Charcuterie served with toasted French baguette

Coppa ............................... Dry aged mild pork salami
Terrine de Foies de Volaille ............... Cognac liver pâté
Prosciutto di Parma ...................... Dry, cured ham
Angel’s Salumi ............ Duck salami, red wine, black pepper
Pâté de Campagne .......... Country style pork terrine