

GRILLED MIDWIFE & THE BAKER LEVAIN

vermont creamery butter	leeks - burrata - lemon
himalayan pink & cyprus black salt	bottarga
8	12

HORS D'OEUVRES

CANDIED MARCONA ALMONDS	6
rosemary	
OLIVES MARINÉES	8
citrus - fennel - green garlic - aleppo - manchego	
OEUF MAYO	9
black olive - paprika - baguette crostini	
BRETZELS	12
whole grain mustard & gruyere wine cheese	
TARTINE DE SAUMON	14
gribiche - house smoked salmon - pickled red onion - dill	
THON CRU	19
tuna tartare - ginger - winter citrus - farm radishes	
FROMAGES & CHARCUTERIE	24
selection of house made and artisan cheeses & charcuterie	
BOLES DE PICOLAT	18
pork & beef meatballs - tomato - porcini - castelveltrano olives - white beans	

Zola

SALADES

SALADE VERTE	15
little gem lettuce - pickled beets - red wine vinaigrette	
SALADE D'ENDIVE	16
endive - apples - honey mustard - walnuts - point reyes blue	

LES PLATS

RICOTTA GNOCCHI	29
brussels sprouts - truffle velouté - mushrooms - slow egg	
HALIBUT BEURRE BLANC	44
turnips - beets - savoy spinach - tarragon - capers	
OCEAN TROUT	38
puy lentils - braised leeks & farm radishes - potato aioli	
DUROC PORK CHOP	46
honey-nut squash - braised cabbage - roasted apples - mustard	
BEEF CHEEK BOURGUIGNON	44
glazed carrots - grilled red onions - crispy potatoes	
STEAK FRITES	48
12oz creekstone NY steak - pommes frites - sauce poivre	
ROASTED BRUSSELS SPROUTS	12
bacon - maple vinegar - pumpkin seeds	
GRATIN DE COURGE	12
honey nut squash - 12 month comté - breadcrumb	
POMMES FRITES	10
dijonnaise	

Gratuity of 20% will be added to tables of 6 or more

Corkage is \$45 per 375ml/750ml bottle