



AMUSE-BOUCHE

CHICKPEA PANISSE
PARMESAN - GREMOLATA

PORCINI AIOLI
13

CANDIED ALMONDS
QUATRE EPICES
6

OLIVES MARINÉES
CITRUS - FENNEL
CORIANDER - GARLIC
8

IN THE SHELL

ESCARGOTS
GARLIC & PARSLEY BUTTER
PUFF PASTRY
16

FRI - SAT

WEST COAST OYSTERS
MIGNONETTE
MP

BISTRO MENU

5pm-5:30pm MON - THUR

SOUP or SALADE VERTE

HANGER FRITES or KING SALMON

CHOICE OF DESSERT
60

HORS D’OEUVRES

MIDWIFE AND THE BAKER BAGUETTE 8
VERMONT CREAMERY BUTTER - MALDON SALT

PARKER HOUSE ROLLS 12
WILDFLOWER BUTTER

SOUPE A L’ONION 17
FRENCH ONION SOUP - MUSHROOM BROTH - CROUTONS - GRUYERE

BURRATA 22
ANDY’S ORCHARD STONE FRUIT - HEIRLOOM TOMATOES - BASIL PISTOU - TOASTED LEVAIN

RATATOUILLE GRATIN 21
EGGPLANT - BELL PEPPERS - SUMMER SQUASH - ROASTED CHERRY TOMATO - SPICED CRUMBLE

FROMAGES & CHARCUTERIE 28
SELECTION OF HOUSE MADE AND ARTISAN CHARCUTERIE & CHEESES

BOLES DE PICOLAT 18
PORK & BEEF MEATBALLS - TOMATO - PORCINI - OLIVE VERTE - WHITE BEANS

BONE MARROW 16 each
HERB BREADCRUMBS - MUSTARD - PICKLED FENNEL & ARUGULA SALAD

OCTOPUS CARPACCIO 32
CHORIZO SPICED PORK BELLY - SAFFRON AIOLI - CHARRED CITRUS VINAIGRETTE

SALADES

add warm goat cheese toast 9
add True Story 10 month prosciutto 11

SALADE VERTE 17
GEM LETTUCE - RED WINE VINAIGRETTE - BREAD CRUMB - SIEVED EGG

HEIRLOOM MELON SALAD 22
SALANOVA MIX - POINT REYES BLUE CHEESE - PICKLED SWEET PEPPERS
CHAMPAGNE & ORANGE VINAIGRETTE - CANDIED WALNUTS

A 5% Employee Wellness surcharge will be added to all purchases. Gratuity of 20% will be added to tables of 6 or more. Corkage is \$45 per 375ml/750ml bottle - Limit 2 bottles

LES PLATS

PARISIAN GNOCCHI 34
SPRING ONIONS - NANTES CARROTS - CONFIT GARLIC - SLOW EGG - MUSHROOM & RAMP VELOUTE

BOUILLABAISSÉ 49
LOCAL FISH - PRAWNS - LITTLENECK CLAMS - CONFIT FINGERLINGS - ROUILLE - LEVAIN

ORA KING SALMON 51
CONFIT POTATOES - CURED BLACK OLIVES - ARTICHOKE - BELL PEPPER - BASIL BEURRE BLANC

POULET SOUS BRIQUE 38
HALF MARY’S CHICKEN - GRILLED SUMMER SQUASH - TARRAGON POMME PURÉE - PAN JUS

38 NORTH DUCK BREAST 49
SWEET POTATO PURÉE - ROASTED BABY CARROTS - HAZELNUT CRUMBLE - CHERRY DEMI

BERKSHIRE PORK CHOP 52
CELERY ROOT GRATIN - BRAISED MUSTARD GREENS - STONEFRUIT & MUSTARD JUS

STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

CREEKSTONE HANGER 8OZ 42
CHIMICHURRI

1855 FLAT IRON 10OZ 58
SAUCE AU POIVRE

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12OZ 72
SAUCE BORDELAISE

LES GARNITURES – SIDES

SUMMER BEANS 15
ROMANO, YELLOW WAX, & BLUE LAKE BEANS - ALMONDS - BROWN BUTTER - FOGGY MORNING

GRATIN DE MACARONI 14
MACARONI & CHEESE - AGED WHITE CHEDDAR - BREADCRUMBS

POMMES FRITES 14
SAUCE DIJONNAISE

WINES BY THE GLASS

SPARKLING

NV	DOMUS PICTA PROSECCO ROSÉ	PINOT NOIR & GLERA	14
NV	J. LASSALLE CACHET OR PREMIER CRU	PINOT MEUNIER , PINOT MEUNIER & CHARDONNAY	24
NV	LEITZ EINS ZWEI ZERO DEAL	COHOLIZED RIESLING	12

ROSÉ

2024	CHATEAU PRADEAUX CÔTES DE PROVENCE	CINSAULT & MOURVEDRE	15
------	------------------------------------	----------------------	----

BLANC

2023	DANIEL CHOTARD SANCERRE	SAUVIGNON BLANC	19
2023	ERSTE NEUE ALTO ADIGE	PINOT GRIGIO	15
2023	CHATEAU SOUCHERIE LES RANGS DE LONG ANJOU	CHENIN BLANC	16
2023	BERNARD DEFAIX PETIT CHABLIS	CHARDONNAY	17
2021	MOUNT EDEN EDNA VALLEY	CHARDONNAY	18
2022	DOMAINE CHEVEAU POUILLY-FUISSE AUX COMBES	CHARDONNAY	24
2021	SAOUMA INOPIA COTES DU RHONE BLANC	GRENACHE BLANC	22

ROUGE

2023	VINCENT & JEAN PIERRE CHARTON FLEUR DE PINOT EN JOLI BOIS	PINOT NOIR	22
2023	KUTCH SONOMA COAST	PINOT NOIR	19
2020	FILLIATREAU CHATEAU FOUQUET SAUMUR	CABERNET FRANC	14
2022	MAXIME MAGNON ROZETA CORBIÈRES	CARIGNAN, GRENACHE, & CINSAULT	20
2023	FRANCK BALTHAZAR CÔTES DU RHÔNE	SYRAH & GRENACHE	17
2021	CHATEAU PEY-BONHOMME LES-TOURS	MERLOT, CAB. FRANC & MALBEC	18
2022	WILD HORSE PASO ROBLES	CABERNET SAUVIGNON	18
2021	LIOCO SONOMA VALLEY	CABERNET SAUVIGNON	28

DRAFT BEER

TEMSCAL PILS – PILSNER	12
TEMESCAL BREWING – OAKLAND, CA	5.0% ABV
MAI TAI P.A. – TROPICAL IPA	12
ALVARADO STREET – MONTEREY, CA	6.5% ABV

BOTTLES & CANS

THAT NIGHT IN VIENNA – VIENNA LAGER	12
ORIGINAL PATTERN – OAKLAND, CA	5.5% ABV
I’M NOT LETTING SOUSAPHONE DIE – FESTBIER	10
RADIANT BEER CO. – ANAHEIM, CA	5.7% ABV
WEISSBIER HELL – HEFEWEIZEN	12
KOLSTERBRAUREI ANDECHS – ANDECHS, DE	5.5% ABV
HAVE MERCY – HAZY IPA	12
LAUGHING MONK – SAN FRANCISCO, CA	7.0% ABV
COSMIC DUST – BARREL AGED GOLDEN SOUR	20
THE RARE BARREL – BERKELY, CA	6.2% ABV
FARMHOUSE ALE – LA LOIRETTE 375ML	12
BRASSERIE DE LA PIGEONELL – TOURAINE, FR	5.5% ABV
COFFEE & CIGARETTTES – SMOKED COFFEE PORTER	12
CELLARMAKER – BERKELEY, CA	7.7% ABV
1911 BLACK CHERRY CIDER – DRY CIDER	10
BEAK & SKIFF – LAFAYETTE, NY	6.9% ABV
ANOTHER GOLDEN – N.A. LAGER	8
HEAPS NORMAL – CANBERRA, AUS	0.5% ABV



BISTRO BOTTLES

VIN BLANC
2022 HENRI PRUDHON
BOURGOGNE BLANC
CHARDONNAY 78

VIN ROUGE
2020 CH’au GRAND VILLAGE
BORDEAUX SUPÉRIEUR
MERLOT 85

COCKTAILS \$17

OLD FASHIONED
BUFFALO TRACE BOURBON,
CANE SUGAR, BITTERS,
HAND CUT ICE

BEE’S KNEES
GIN, LEMON, ACACIA HONEY

AIRMAIL
AGED RUM, ACACIA HONEY,
LIME, CHAMPAGNE

PLEASE SEE COCKTAIL MENU
FOR FULL SELECTION