



## lunch menu

### **soup du jour 6**

### **roasted beet salad 8**

rogue smoked blue, spiced walnut vinaigrette

### **organic greens salad 8**

full circle fresh market greens, shaved pecorino, lemon and olive oil

### **crudités 8**

sampling of three classic vegetable salad preparations

### **bistro frites 5**

tossed with salt & pepper, chives & parmesan cheese, served with crème fraîche

### **moules à la marinière 10**

totten inlet mediterranean mussels, garlic, shallots & white wine, parsley, crème fraîche

### **rustic grilled cheese 11**

selection of artisanal cheeses served open faced with arugula pistou & fire roasted tomato soup

### **lamb french dip 14**

braised sweetgrass lamb, cracked pepper aioli, truffle jus on toasted baguette - served with frites

### **croque monsieur 10**

carlton farms ham, gruyere cheese & béchamel on toasted brioche - served with organic greens

### **bistro burger 14**

thundering hooves grass fed beef, bacon, tomato, cheddar or blue cheese - served with bistro frites

### **fall niçoise salad 14**

seared local tuna, roasted vegetables, egg, haricot verts, capers & extra virgin oil

### **tuscan steak salad 16**

thundering hooves grass fed new york, arugula, pecorino & extra virgin oil

### **herbed parisian gnocchi 13**

herbed gnocchi, seasonal wild mushrooms, toasted sage and brown butter

### **pasta bolognese 13**

fresh pappardelle with a light tomato ragú of beef, pork and pancetta