



## lunch menu

**french radishes 6**

quartered radishes with sweet cream butter and fleur de sel

**bistro frites 6**

tossed with salt & pepper, chives & pecorino, served with crème fraîche

**fontina croquettes 8**

watercress, shaved fennel, tomato chili jam

**duck prosciutto 10**

house cured duck prosciutto, tossed greens, parmesan crisp

**soup du jour 6**

**organic greens salad 8**

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

**ginger beets 8**

ginger pickled beets, housemade crème fraîche and toasted pistacios

**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

**egg salad tartine 12**

sliced eggs, anchovy mayonnaise, pickled radish, celery heart salad

**chicken liver mousse melbas 14**

housemade chicken liver mousse, melba triangles, kumquat marmelade and cashew pralines

**bistro burger 14**

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

**curry steamed manilla clams 10 / 18**

fresh taylor clams, cilantro, grilled baguette

**smoked poussin 14**

beet root relish, baby lettuce and crispy beet chips

**braised wild boar shortribs 15**

fin de monde braise, black lentils, roasted parsnips, carrots and baird farms potatoes

**grilled northwest steelhead 16**

pickled pearl onions, crème fraîche, toasted almonds and crispy prosciutto

**panisse frites 11**

crispy garbanzo cakes with a tomato saffron ragu, shaved fennel and cardamom crème fraîche