convivial

BITES TO START

GARLIC BREAD

parmesan, tomato & olive spread 5

OLIVES Mediterranean mix WARM BAGUETTE served with butter

POTATO CHIPS

mushroom, onion dip 5

PANISSE

chickpea fries, harissa aioli 7

HORS D'OEUVRES

LEEKS DIJONNAISE

mustard vinaigrette, croutons, hardboiled egg capers 13

MIXED GREEN SALAD

dijon vinaigrette

WEDGE SALAD

light blue cheese dressing, iceberg lettuce, turkey bites 13

LYONNAISE SALAD

curly endive, bacon, poached egg, crouton, vinaigrette 15

ROASTED CAULIFLOWER

beet & sesame puree, barberry, dried apricot, za'atar, mint

BURRATA

roasted acorn squash, pomegranate, breadcrumbs 15

BEEF CONSOMME

oxtail, root vegetables, horseradish condiment 15

FOIE GRAS TERRINE

quince, Szechuan pepper, brioche toast 22

CHEESE - 3 for 15, 5 for 23

FOURME d'AMBERT

cow, semi-soft, pasteurized

P'TIT BASQUE

sheep, semi-firm, raw

GRAYSON

cow, semi-soft, raw

TOMME DE SAVOIE

cow, semi-firm, raw

CAMEMBERT

cow, soft, pasteurized

COUPOLE

goat, soft, pasteurized

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food born illness. Restaurant does not assume liability for accidental cross contamination 20% gratuity included on all parties of 6 or more.

SANDWICHES & TARTINES

WHITEFISH SALAD

grilled multigrain Tartine, fries or salad 14

QUICHE

leeks, gruyere, mixed green salad 17

FRIED CHICKEN SANDWICH

cole slaw, fries or salad 16

BURGER

cheddar cheese, bacon, fries or salad

FRIED BLUE CATFISH SANDWICH

slaw, tartar sauce, fries or salad 15

EGG, CHEESE, & BACON SANDWICH

fries or salad

BRANDADE & CROSTINI

mixed green salad 16

JAMBON BEURE

cornichon 14

TOMATO SOUP & GRILLED CHEESE

SMOKED SALMON & BRIOCHE onion, hardboiled egg, capers, crème fraiche

ENTREES

BEEF TARTARE

fries or salad 16

VEGETABLE MEDLEY

celeriac, brussels sprouts, pumpkin, sunchoke 17

MUSSEL MARINIERE

fries 21

OMELETTE

chives, gruyere, fries or salad 17

SPICY LAMB SAUSAGE

crispy chickpeas, crostini 15

STEAMED SEA BASS

vegetable sofrito, bouillabaisse broth 21

COBB SALAD

avocado, bacon, cheese, tomato, egg, turkey buttermilk dressing 18

TROUT AMANDINE

roasted almonds, haricots verts, lemon brown butter 19

BRAISED PORK BUTT PASTA

white wine, tomato, picholine olive, bacon 18



NON-ALCOHOLIC DRINKS

Ice tea · 3

lemonade · 4

Arnold palmer · 4

Raspberry almond cooler · 6

Orange cream soda · 6

Soda (\$1 refills) · 3

SPARKLING

N/V · Gruet Sauvage · Blanc de Blanc · New Mexico · 13

N/V \cdot Domaine Chandon Brut Rose \cdot Napa Valley \cdot CA \cdot 16

N/V · Charles Orban · Champagne · 16

WHITE

Melon de Bourgogne · 2017 · Clos de la Fontaine · Muscadet Sèvre-et-Maine · Loire · 12

Sauvignon Blanc \cdot 2017 \cdot Domaine de Pepouy \cdot Cotes de Gascogne \cdot 9

Sauvignon Blanc · 2017 · Elizabeth Spencer · Mendocino · CA · 13

Chenin Blanc · 2017 · Champalou · Vouvray · Loire · 13

Riesling \cdot 2017 \cdot Jean-Luc Mader \cdot Alsace \cdot 12

Pinot Auxerrois \cdot 2015 \cdot Les Vins Pirouettes - Saveurs de Julien \cdot Alsace \cdot 14

Chardonnay · 2017 · Jean Marc Brocard · Margote · Vin de France · 12

Chardonnay \cdot 2017 \cdot Cline \cdot Sonoma \cdot CA \cdot 9

ROSE

Syrah/Carignan · 2018 · Moulin de Gassac "Guilhem" · Pays d'Hérault · 11

RFD

Gamay · 2017 · Les Vignerons de Bel Air · Beaujolais Villages · 10

Pinot Noir \cdot 2016 \cdot Foris \cdot Rogue Valley \cdot OR \cdot 11

Grenache/Syrah · 2016 · Château de Marjolet · Côtes du Rhône Villages Laudun · 13

 $Merlot/Cab\ Sauv \cdot 2016 \cdot Chateau\ Grand-Portail\ "La\ Croix\ Blanche \cdot Haut-Benauge \cdot Bordeaux \cdot 14$

Cabernet Sauvignon \cdot 2015 \cdot Buried Cane \cdot Columbia Valley \cdot WA \cdot 10

Zinfandel · 2016 · Mauritson Family Winery · Dry Creek Valley · CA · 15

BEER

Port City · Downright · Pilsner · 4.8% · Alexandria, VA · 16oz · 7

Allagash · White · Belgium Wheat · 5.2% · Portland, ME · 16 oz · 8

Solace Brewing \cdot Partly Cloudy \cdot New England Style IPA \cdot 7.5% \cdot Dulles, VA \cdot 16 oz \cdot 8

Evolution Craft Brewing \cdot Lucky $7 \cdot$ Porter \cdot 5.8% \cdot Salisbury, MD \cdot 12oz \cdot 7

Mustang Sally Brewing · Article One · Amber Lager · 5.5% · Chantilly, VA · 16oz · 8

Dubuisson Brewery · Cuvee Des Trolls · Belgian Pale Ale · 7.00% · Belgium · 16oz · 9

3 Stars \cdot Southern Belle \cdot Imperial Brown Ale \cdot 8.7% \cdot Wasington, DC \cdot 12oz \cdot 8

Cidrerie Nicol · "Cidre Bouche" · Cidre de Rhuys Brut · 5.5% · Brittany, France · 12oz · 9

COCKTAILS

Walnut Old Fashioned \cdot Republic Restoratives Borough Bourbon \cdot orgeat \cdot black walnut bitters \cdot 14

Martini \cdot gin \cdot dry vermouth \cdot orange bitters \cdot 13

 $Manhattan \cdot rye \cdot Cocchi \ Tourino \cdot Angostura \ bitters \cdot 14$

 $Cosmopolitan \cdot vodka \cdot lime \cdot cranberry \cdot Cointreau \cdot 12$

Bellini \cdot peach or passionfruit \cdot 10

Aperol Spritz \cdot Aperol \cdot sparkling wine \cdot 11

Pamplemousse Rosé \cdot rosé \cdot grapefruit \cdot simple syrup \cdot 10

Bloody Mary \cdot vodka \cdot tomato \cdot horseradish \cdot pepper \cdot 10