



le petit bistro

snacks

TRUFFLE FRITES garlic aioli, parmesan 9

GOUËRES nduja chicken liver mousse, pickled ramp, huckleberry jam 9

O.G. COUNTRY PÂTÉ cornichons, house mustard, wood-grilled house ciabatta 10

soup, salad & toast

FRENCH ONION SOUP classic representation substituted with wisconsin cheese 10

LYONNAISE SALAD poached farm egg, crispy pig bites, herb dijon vinaigrette 16

FOIE GRAS TOAST strawberry elderberry jam, brioche toast, smoked sea salt 19

SOFT SCRAMBLED THREE BROTHERS FARM EGGS morels, local asparagus, lobster buttered toast 22

SPRING VEGETABLE TERRINE AND PETITE SALAD lone duck farms greens, assorted vegetable coulis 14

chef style

1664 MUSSELS green garlic aioli, aleppo chili pepper, steamed in french beer & wine, toasted baguette 16

VEAL SWEETBREADS crispy potatoes, champagne chive cream, bacon fat seared local mushrooms 16

RAMP TOULOUSE SAUSAGE veal demi-stewed lentils, rainbow chard, potato sauce 16

land & sea

HALIBUT PÔT-AU-FEU spring vegetables, white bordeaux fish broth, basil pistou, roasted garlic aioli 26

LOUP DE MER wood grilled, roasted fennel, frisée, niçoise olives, orange & parsley vinaigrette 24

COQ AU VIN red wine braised duck legs, duck fat potatoes, warm french green bean & wood ear salad 24

LAMB LOIN pinn-oak ridge farm, lavender crusted, cabernet reduction, tokyo turnips, heirloom carrots 26

BAVETTE STEAK AND FRITES house-cut french fries, red pepper bernaïse sauce, smothered shallots 22

desserts

CHOCOLATE ÉCLAIR praline, hazelnut, coffee, banana

TART AU CITRON honey meringue, raspberry

WARM CHERRY CLAFOUTIS french vanilla bean ice cream



I.O.