



CHARCUTERIE

Selection of artisanal charcuterie by Chef Marc-Henri Jean-Baptiste

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| <input type="checkbox"/> SPICY PÂTÉ \$7
Local heritage pork, organic chicken liver, seasoned with cream, local Boonville Espelette pepper | <input type="checkbox"/> CHICKEN LIVER MOUSSE WITH TRUFFLES \$8.5
Organic chicken liver, pork, goose fat, infused milk, onions |
| <input type="checkbox"/> PÂTÉ BRETON \$7
Local heritage pork, pork liver, onions, milk, parsley, red wine, spices | <input type="checkbox"/> JAMBONNEAUX PERSILLÉS \$7
Pork, pork skin, brine, malt vinegar, parsley, shallots, gelatin |
| <input type="checkbox"/> DUCK & ORANGE PÂTÉ \$8.50
Organic duck, local heritage pork, seasoned with cream, eggs & orange | <input type="checkbox"/> PORK RILLETES \$8
Slow cooked pork, worked into a rich & creamy spread, Brandy, finished with goose fat |
| <input type="checkbox"/> PÂTÉ GRAND-MÈRE \$7
Local heritage pork, organic chicken liver, parsley, Cognac, bread, milk & cream | <input type="checkbox"/> PARISIAN STYLE PORK HAM \$10
Whole local heritage ham prepared Parisian style, infused with vegetable brine & slow cooked |

CHEESE

- ☐ **HIGHWAY 1 - VALLEY FORD | \$5**
Rich, creamy fontina style cheese from local Valley Ford creamery
- ☐ **ESTERO GOLD - VALLEY FORD | \$5**
Firm, nutty flavored aged cheese from local Valley Ford creamery
- ☐ **RAMINI FARM STRACCIATELLA | \$7**
Burrata blend of fresh buffalo mozzarella with cream from local Ramini Farm

SIDES

- ☐ **CARROT SALAD | \$7**
Organic carrots, olive oil, organic lemon juice, dijon mustard, salt, white pepper.
- ☐ **CELERY ROOT SALAD - REMOULADE | \$7**
Celery root remoulade with house-made mayonnaise
- ☐ **CORNICHONS | \$2**
French style pickles
- ☐ **ADDITIONAL BREAD | \$5**

SAVORY PASTRIES

House made savory pastries, includes side salad of mixed greens with herb and sherry balsamic vinaigrette

- ☐ **CROQUE-MONSIEUR | \$27**
Home-made milk bread, sliced ham, béchamel, swiss cheese, gruyère and Parmesan
- ☐ **CREAMY POTATO TOURTE | \$25**
Organic Russet potatoes, garlic, creme fraiche, salt, pepper. Wrapped in house-made puff pastry
- ☐ **FEUILLETÉ DE JAMBON FOR 2 | \$38**
Hand-made sliced ham layered with béchamel, Gruyère, encased in house-made puff pastry

DESSERTS

- ☐ **CHOCOLATE MOUSSE | \$10**
- ☐ **PANNACOTTA, COULIS | \$10**

All our charcuterie, specialties, and sides come in small portions to share.
Create your board and write the number of each item you'd like!
A 20% service fee is included in our prices. We appreciate your support!
An additional 18% is applied for parties of 6 and more.