



• FRENCH BISTRO •

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APPETIZERS

Bibb Lettuce

hazelnuts, French bleu, tarragon buttermilk dressing, fines herbs 8

Frisee Aux Lardons

warm bacon, sherry gastrique, croutons, poached egg 11

Smoked Salmon Salad

radish, orange, frisee, citrus vinaigrette 9

Crispy Glazed Sweetbreads

roasted heirloom beets, grapes, mimolette, Meyer lemon vinaigrette 12

Escargots

roasted in garlic-parsley-hazelnut butter 8

Steak Tartare

Oregon natural, hormone free beef, traditional garnish, grilled baguette 9

Farm Greens

shaved fennel, red onions, levain croutons, Dijon vinaigrette 7

Pacific Oysters on the Half Shell

lemon, mignonette
half dozen 14 — dozen 24

Charcuterie

pork & date terrine, duck rillettes, saucisson sec, chicken liver mousse, Dijon, house pickled vegetables with grilled levain for sharing 14
personal serving on crostini 9

Artisan Cheese Plate

dried fruits, honey, Oregon hazelnuts, and grilled levain 14

Roasted Asparagus

poached egg, brown butter balsamic vinaigrette, parmesan 10

Moules a la Creme

pacific mussels, shallots, thyme, white wine, crème fraiche
Half order 12 — full order 18

SIDES

French Breakfast radishes, fleur de sel, butter 7

Sauteed mushroom fricassee 8

Pommes puree 6

Beets, sauce verte, toasted almonds 6

Pommes frites, with house mayo 4

ENTREES

Oven Roasted Chicken

crispy half chicken, pommes puree, roasted vegetables 18

Poisson

fresh caught wild Pacific fish, nettle cream, gnocchi, wild mushrooms, preserved lemon oil 24

Duck Confit

crispy duck leg, rhubarb puree, roasted beets, potato croquettes, rhubarb pickles 21

House Made Gnocchi

Parisian style with asparagus, wild mushrooms, whipped fromage blanc 15

Crispy Pork Shank

fricassee of vegetables, madeira sauce, apple chutney 21

Grilled Lamb Shoulder Steak

Polenta, confit radish, fava beans, prunes, roasted shallots, sauce verte 22

BIFSTEAK FRITES

pan seared Oregon beef marinated with garlic and thyme with sauce béarnaise

Hanger Steak 22

9 oz.

New York Strip 29

12 oz.

Croque Monsieur

Parisian baked ham, gruyere, béchamel, dijon, on brioche 10

add fried egg 1

served with choice of green salad or pommes frites

Hamburger on House Made Ciabatta

freshly ground and -seasoned Oregon natural, hormone free beef 11

with choice of gruyere, French bleu, white cheddar or camembert 1

add Carlton Farms Bacon 1 add fried egg 1

Served with choice of green salad or pommes frites

One check only for parties of 6 or more | 18% gratuity will be added to parties of 6 or more

~ CHEF BRADLEY RYDER ~