

CONVIVIAL

HAPPY HOUR

5:00pm - 6:00pm, Monday - Thursday

QUICHE BITES with leeks (v) or with bacon	7
PÂTÉ EN CROÛTE foie gras, duck breast, cured pork shoulder, veal . . . sweetbread, banyuls-pork reduction, pistachios, savory pie crust, mustard (cn)	11
BELGIUM ENDIVE AND BLEU CHEESE SALAD endive, pear.	9
candied pecan, bleu cheese dressing (cn, v)	
FOIE GRAS & CHICKEN LIVER MOUSSE foie gras mousse with . . .	12
port wine, caramelized onion jam (gf)	
CROQUE MONSIEUR BITES baked ham & cheese, bechamel sauce . . .	7
TARTARE DE BŒUF CROSTINI knife cut raw black angus beef	11
mixed with classic condiments (df)	
SOUPE AU PISTOU white and green beans, zucchini, pasta, cooked . . .	11
in a tomato, basil & parmesan broth (v)	
MOULES MARINIÈRE mussels in white wine & garlic sauce; served . .	12
with baguette	
GNOCCHI À LA PARISIENNE carrot & ginger purée, asparagus,	14
sweet green peas, oyster mushroom (v)	
STEAK FRITE 4 oz of hanger steak, shallot and red wine sauce,	16
French fries (df, gf)	
CHEESEBURGER single patty, cheddar cheese, lettuce, tomato,	9
onion, pickle, special sauce; served on a sesame seed bun	
+ bacon and/or egg +\$2 each	
FRENCH FRIES served with ketchup & mayonnaise	5
ANY DESSERT	9