

HAPPY HOUR

3-6:30PM DAILY

BOISSONS

TAP BEER 4.25

Stella Artois
Avery India Pale Ale
Guinness 'Irish Stout'
Seasonal

**Please inquire with your server about our rotating tap*

FEATURED WINE 5.95

Ten Ten Red
Ten Ten Rosé
Ten Ten White

WELL COCKTAILS 5.50

Dripping Springs Vodka
Miles' London Dry Gin
Cane Run Rum
Corazon Tequila
Old Crow Bourbon
Ezra Brooks Rye
Famous Grouse Blended Scotch

KIR ROYALE 6.25

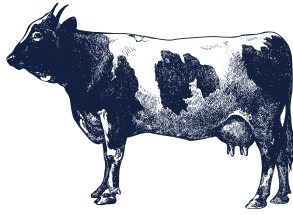
Sparkling wine • Chambord liqueur
lemon twist

HOUSE MARTINI 6.95

Dripping Springs Vodka
Miles' London Dry Gin

HOUSE MARGARITA 6.95

Corazon Tequila
Ten Ten margarita mix



SLIDERS

FRENCH DIP ♦

shaved roast beef
horseradish crème • gruyère
au jus • brioche bun
4.95

BURGER ♦

Black Angus burger
caramelized onions
gruyère • brioche bun
4.50

MERGUEZ

house made lamb sausage
pickled mustard aioli
arugula • brioche bun
5.95



FRUITS DE MER

DELAWARE OYSTERS ♦♦

MARYLAND

with cocktail sauce
2.25 EACH

SHRIMP COCKTAIL ♦

court-bouillon poached shrimp
with cocktail sauce
5.95

MOULES À LA MARINIÈRE ♦

1/4 lb. PEI steamed mussels • five lily
crème fraîche • thyme • butter
7.95

MOULES À LA BASQUAISE ♦

1/4 lb. PEI steamed mussels • lamb merguez
tomatoes • olive oil
7.95

ANCHOIS MARINÉS

white anchovies • crostini
arugula • lemon
3.50

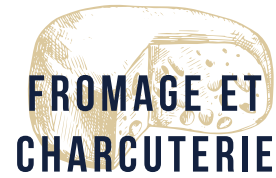
CRÊPES

JAMBON GRUYÈRE ♦

Black Forest ham • gruyère
sauce béarnaise • balsamic
5.45

CHAMPIGNONS

mixed wild mushrooms
local chèvre • baby spinach
scallion infused olive oil
5.45



**FROMAGE ET
CHARCUTERIE**

7.25 EACH | 19.95 FOR 3

BURRATA ALLA PANNA
CALIFORNIA, USA

Pasteurized cow's milk
fresh mozzarella filled
with rich cream

CAMEMBERT ROUZAIRE

SEINE-ET-MARNE, FRANCE

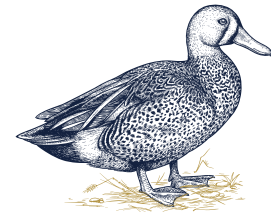
Pasteurized cow's milk
soft ripened • creamy mouthfeel
mushroom hints • citrus tang

SHEPHERD'S WAY FARM
BIG WOODS BLUE

MINNESOTA, USA

Pasteurized sheep's milk
creamy • sharp • tangy

served with seasonal jam • olives
house made currant-walnut baguette



RILLETTES DE CANARD
HOUSE-MADE

whipped duck confit • dijon
tarragon • fines herbs

NDUJA ARTISANS SALUMERIA
'COPPA PICCANTE'

CHICAGO, ILLINOIS

spicy uncured pork

PÂTÉ DE VOLAILLES
HOUSE-MADE

duck & chicken liver mousse

served with Ten Ten mustard
pickled vegetables • baguette

TAPENADE D'OLIVES

served with baguette
3.25

HARICOTS VERTS

tempura fried green beans • garlic aioli
6.25

ESCARGOT

Burgundy snails • garlic butter
toasted bread crumbs
7.95

FRITES

Kennebec fries
tarragon aioli
4.95

BRIE CHAUD

warm brie • blackberry mostarda
candied almonds • crostini
6.25

OS À MOELLE

roasted bone marrow • fleur de sel
caramelized onions • Ten Ten mustard
9.95



**TARTARE
DE BŒUF**

MINCED FILET MIGNON • AÏOLI
CAPERS • TOASTED BAGUETTE
9.95

♦ INDICATES ITEMS THAT ARE GLUTEN FREE

♦ THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.