

snacks & starters

le panier artisanal breads, citrus butter 5
fromages three artisanal cheeses, accoutrements 11
gougères, sauce mornay 5
soft pretzel, smoked cheddar fondue 6
house-marinated olives 4
house-pickled vegetables 4
sweet potato fries 6
hummus, house-made harissa, grilled flatbread 6
pommes frites 5
seasonings: sea salt & pepper, harissa spice, garlic & herb
dips: aioli, ale ketchup, herb crème, sweet & hot, blue cheese,
curry mustard (*additional dips: 50 cents each)

soups & salads

soup du jour 5
french onion soup, beer stock, toasted sourdough, gruyère 6
duck confit, frisée, arugula, figs, bacon, red wine vinaigrette 12
add sunny-side up free-range egg 1.⁵⁰
roasted & pickled beets, candied hazelnuts, fourme
d'ambert bleu cheese, arugula 11
mixed fall greens, grilled croutons, shallots, cherry
tomatoes, lambic-dijon vinaigrette 8
curried chicken, mixed greens, roasted red peppers, granny
smith apples, roasted cashews, curry vinaigrette 11
salade niçoise, fruitwood-smoked fresh pacific albacore,
anchovy, olives, peppers, onions, potatoes, green beans, hard
boiled egg, olive oil 12

sides

sautéed spinach, pickled red onions 4
cabbage & dumplings 5
israeli cous-cous, pine nuts, beer currants 5
tabbouleh, preserved lemon 5
grilled & marinated veggies, garlic oil 6

plates

ale-steamed manila clams, drawn butter 12
steak tartare, hand-diced shoulder tender, cornichons, dijon, crostini 10
salt cod fritters, gribiche 10
ladyface sliders, side pommes frites 8
niman ranch pulled pork, ale-honey mustard, pickled red onion -OR-
wild-caught salmon, remoulade, baby spinach -OR-
novy ranch beef, maytag blue cheese, onion jam, bacon aioli,
arugula, tomato
wood-grilled flatbread of the moment 10
mac & cheese, salt & vinegar potato chip crust 8
add jalapenos & bacon 3
poisson du jour m.p.
wood-grilled wild-caught salmon, tabbouleh, preserved
lemon rings 15
fish & chips, ale-battered alaskan cod, frites, remoulade 12
moules frites, mussels and ale broth, grilled baguette, fries 13
mary's farm chicken, ale-brined & roasted half bird, potato
purée, glazed cipolline onions, oyster mushrooms, natural ale jus 14
merguez, house-made lamb sausage, israeli cous-cous, pine nuts,
spinach, beer currants 15
roasted niman ranch pork shank, braised red cabbage,
dumplings, pickled mustard seeds 15
croque-madame, grilled pain de mie, gruyère, béchamel,
sunny-side up free-range egg 9
croque-monsieur, niman ranch ham, gruyère, béchamel 9
add sunny-side up free-range egg 1.⁵⁰
bouillabaisse, lobster & potato broth, broiled cod, mussels,
clams, grilled baguette, rouille 18
new york strip steak, frites, arugula, parmesan 19
novy ranch wood-grilled burger 10 add side pommes frites 3
dry-aged, grass-fed, free-range beef, choice of wheat, brioche,
pretzel bun, choice of gruyère, cheddar or blue cheese
ladyface burger w/ onion confit, bacon & fried egg 3

please no menu substitutions

18% gratuity will be added to parties of 8 or more
\$10 minimum on all credit card purchases
ca sales tax will be added to all food and beverages