



BISTRO MENU

FRENCH GARDEN SEASONAL SOUP *Bowl* 9

TODAY'S RAW OYSTERS 4 *Each* (GF)

CHAMPAGNE MIGNONETTE, HARISSA SAUCE

CRISPY TORTILLA FISH TACOS 15

MARINATED ROCK COD, LOCAL WHEAT-CORN
TORTILLAS, CHORIZO & JALAPENO BLACK BEANS, AVOCADO,
FARM SHREDDED CABBAGE WITH CILANTRO, LIME VINAIGRETTE, SPICY SALSA

LE BURGER 14

HOUSE GROUND BEEF, LETTUCE, ONION, ROSEMARY AIOLI, FRIES,
ADD CHEDDAR, GRUYERE, BACON OR AVOCADO 2 ADD BLUE CHEESE 5

FRENCH GARDEN TACO SALAD 15

PASILLA CHILE BRAISED PORK, ORGANIC FARM LETTUCES,
FLOUR TORTILLA, CHILI BEANS, COTIJA CHEESE,
GUACAMOLE, SPICY SALSA

WILD MUSHROOM RISOTTO CROQUETTES 11

FENNEL AND APPLE SLAW, LEMON VINAIGRETTE

DOUBLE BAKED POTATO 9 (GF)

CHEDDAR CHEESE, BACON AND SOUR CREAM

HOMEMADE GARLIC FRIES 6

PARSLEY AND ROSEMARY AIOLI

BAKED CREAMY MAC & CHEESE 6

CHEDDAR AND REGIANNI CHEESE, BACON

STEAMED MUSSELS AND CLAMS 15 (GF)

GRILLED CROSTINI, WHITE WINE GARLIC BROTH

GRILLED PRAWN SKEWERS 13 (GF)

CABBAGE, APPLES, SWEET CHILI SAUCE

Gluten Free (GF) *Please note these items have been prepared in a kitchen that uses wheat and other gluten products.*

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.