

♦ STARTERS ♦

FRENCH ONION SOUP 9.
SOUP DU JOUR 8.

BUTTER LETTUCE SALAD
Shaved fall vegetables, herbs 8.
with chicken breast 14. with bavette steak 22.

BLACK KALE SALAD
Heirloom apples, grilled red onion, Pt. Reyes
Blue Cheese, walnuts, whole grain
mustard vinaigrette 13.
with chicken breast 19.

TOMBO NICOISE
Olive oil poached tuna, green beans,
fingerling potatoes, fennel, soft-boiled egg,
green olive tapenade & aioli 17.

STEAMED MUSSELS
White wine, vegetable jus, toasted
peppercorns, garlic aioli, grilled bread 14.

HAND CHOPPED BEEF
SIRLOIN TARTAR
House-made mustard, pickled vegetables,
crostini 16.

MARROW FLATBREAD
Roasted butternut squash, apples, onion,
arugula, sherry vinegar 14.

DUCK CONFIT FLATBREAD
Fromage blanc, Asian pear, fall greens,
chive 16.

♦ ENTREES ♦

GRAND BURGER
Fresh ground beef, blue cheese, grilled onions, blue cheese aioli, fries 15.
Add bacon 1.

GRILLED CHICKEN SANDWICH
Vietnamese-style, cucumber, pickled daikon, pickled carrot, cilantro,
mint & jalapeno aioli, fries 14.

CROQUE MONSIEUR
Ham, smoked pork loin, Dijon, béchamel, gruyere, toasted levain,
mixed greens 13.
Add egg 1.

LAMB TARTINE
Braised lamb, goat cheese, onion jam, olives, toasted levain,
mixed greens 16.

ROASTED MUSHROOM TARTINE
Wild arugula, truffle aioli, aged gouda, mixed greens 14.

MACARONI & CHEESE
Baked macaroni, gruyere, leeks, bacon 8.

STEAK & FRIES
Grilled bavette, chard, red wine sauce,
green peppercorn butter, fries 28.