



AMUSE-BOUCHE

CHICKPEA PANISSE

PECORINO - GREMOLATA

PORCINI AIOLI

13

CANDIED ALMONDS

QUATRE EPICES

6

OLIVES MARINÉES

CITRUS - FENNEL

CORIANDER - GARLIC

8

IN THE SHELL

ESCARGOTS

GARLIC & PARSLEY BUTTER

PUFF PASTRY

16

FRI - SAT

WEST COAST OYSTERS

MIGNONETTE

MP

BISTRO MENU

5pm-5:30pm TUES - THUR

SOUP or SALADE VERTE

HANGER FRITES or MOUNT LASSEN-
TROUT

CHOICE OF DESSERT

60

HORS D’OEUVRES

MIDWIFE AND THE BAKER BAGUETTE

8

VERMONT CREAMERY BUTTER - MALDON SALT

PARKER HOUSE ROLLS

12

WILDFLOWER BUTTER

SOUPE A L’ONION

17

FRENCH ONION SOUP - MUSHROOM BROTH - CROUTONS - GRUYERE

GOATS CHEESE MOUSSELINE

20

HERBS DE PROVENCE - ARTICHOKEs - MAITAKE - FAVA BEANS - RED PEPPER EMULSION

CHILLED MAINE LOBSTER SALAD

36

KOHLRABI - RAINBOW CARROT - ENGLISH PEA- QUAIL EGG - CHERVIL AIOLI - MÂCHE

ROASTED SHALLOT TART TATIN

22

GRILLED DELTA ASPARAGUS - BUTTON MUSHROOM SALAD - BÉARNAISE

FROMAGES & CHARCUTERIE

28

SELECTION OF HOUSE MADE AND ARTISAN CHARCUTERIE & CHEESES

BOLES DE PICOLAT

18

PORK & BEEF MEATBALLS - TOMATO - PORCINI - OLIVE VERTE - WHITE BEANS

WHIPPED BONE MARROW

16 each

GRILLED LEVAIN - GARLIC & ROSEMARY - HERB SALAD - PICKLED RAMP VINAIGRETTE

OCTOPUS CARPACCIO

32

CHORIZO SPICED PORK BELLY - SAFFRON AIOLI - CHARRED CITRUS VINAIGRETTE

SALADES

add warm goat cheese toast 9

add True Story 10 month prosciutto 11

SALADE VERTE

17

GEM LETTUCE - RED WINE VINAIGRETTE - BREAD CRUMB - SIEVED EGG

SPRING GREENS SALAD

20

SNAP PEAS - PICKLED SPRING ONIONS - TANGERINES - P’TIT BASQUE - SWEET ONION VINAIGRETTE

A 5% Employee Wellness surcharge will be added to all purchases. Gratuity of 20% will be added to tables of 6 or more. Corkage is \$45 per 375ml/750ml bottle - Limit 2 bottles

LES PLATS

PARISIAN GNOCCHI 34

WILD MUSHROOMS - BRUSSELS SPROUTS - NANTES CARROT NAGE - SLOW EGG

CALIFORNIA HALIBUT 47

POMMES DE TERRE - ENGLISH PEA LEAVES - FENNEL - LOBSTER MARJORAM BEURRE BLANC

MOUNT LASSEN TROUT 49

THUMBELINA CARROTS - PURPLE NINJA RADISHES - SUNCHOKES - SAUCE TROIGROS

ROASTED MARY’S CHICKEN BREAST 36

PARSNIP PURÉÉ - KOHLRABI - SAUCE BIGARADE

38 NORTH DUCK BREAST 49

CELERY ROOT PURÉÉ - ROASTED BABY CARROTS - HAZELNUT CRUMBLE - BLUEBERRY DEMI

LAMB DAUBE 48

NANTES CARROTS - FIDDLEHEAD FERN - ENGLISH PEAS - SPRING GARLIC - CREAMY POLENTA

STEAK FRITES

SERVED WITH HOUSE CUT FRENCH FRIES

HANGER STEAK 8OZ 42

CHIMICHURRI

CREEKSTONE PRIME NEW YORK 10OZ 58

SAUCE AU POIVRE

FLANNERY BEEF 14 DAY DRY AGED RIBEYE 12OZ 72

SAUCE BORDELAISE

LES GARNITURES – SIDES

DELTA ASPARAGUS 13

SPRING GARLIC GREMOLATA - MUSTARD VINAIGRETTE - CURED EGG YOLK

GRATIN DE MACARONI 14

MACARONI & CHEESE - AGED WHITE CHEDDAR - BREADCRUMBS

POMMES FRITES 14

SAUCE DIJONNAISE

WINES BY THE GLASS

SPARKLING

NV	DOMUS PICTA PROSECCO ROSÉ	PINOT NOIR & GLERA	14
NV	GAMET RIVE DROITE BLANC DES NOIRS BRUT CHAMPAGNE	PINOT MEUNIER & PINOT NOIR	24
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	RIESLING	12

ROSÉ

2023	DOMAINE DU MÉTÉORE FAUGÈRES	CINSAULT, GRENACHE NOIR & MOURVÈDRE	15
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BLANC

2023	DANIEL CHOTARD SANCERRE	SAUVIGNON BLANC	19
2023	ERSTE NEUE ALTO ADIGE	PINOT GRIGIO	15
2022	PRECEDENT SANTA CRUZ MOUNTAINS	CHENIN BLANC	16
2023	BERNARD DEFAIX PETIT CHABLIS	CHARDONNAY	17
2023	TYLER SANTA BARBARA COUNTY	CHARDONNAY	18
2022	DOMAINE ROBERT CHEVILLON BOURGOGNE	CHARDONNAY	28
2021	SAOUMA INOPIA COTES DU RHONE BLANC	GRENACHE BLANC	22

ROUGE

2022	MARC CAMERON BOURGOGNE EPINEUIL SAGARA	PINOT NOIR	22
2022	MADSON SANTA CRUZ MOUNTAINS	PINOT NOIR	18
2024	MARCEL LAPIERRE RAISINS GAULOIS VIN DE FRANCE	GAMAY	15
2020	FILLIATREAU CHATEAU FOUQUET SAUMUR	CABERNET FRANC	14
2019	CHAVE CÔTES DU RHONE MON COEUR	GRENACHE & SYRAH	17
2015	CHATEAU MASCARD HAUT MÉDOC	MERLOT & CABERNET SAUVIGNON	20
2022	WILD HORSE PASO ROBLES	CABERNET SAUVIGNON	18
2022	HOURLASS HGIII	MERLOT, PETIT SIRAH & CABERNET SAUVIGNON	24
NV	LEITZ EINS ZWEI ZERO DEALCOHOLIZED	PINOT NOIR	12
SERVED CHILLED			

DRAFT BEER

HELLA GRUNGIEST	– HELLES LAGER	12
ORIGINAL PATTERN	– OAKLAND, CA	5.4% ABV
HOW’S THE SERENITY	– PALE ALE	12
ORIGINAL PATTERN	– OAKLAND, CA	5.6% ABV

BOTTLES & CANS

PILS	– GERMAN PILSNER	12
ALVARADO STREET	– MONTEREY, CA	5.2% ABV
HONEY KÖLSCH	– KÖLSCH	10
ROGUE BREWING	– NEWPORT, OR	5.0% ABV
WISEN	– HEFEWEIZEN	10
SOLID GROUND BREWING	– DIAMOND SPRINGS, CA	6.0% ABV
NEITHER HERE NOR PEAR	– GOSE	12
ORIGINAL PATTERN	– OAKLAND, CA	6.2% ABV
LET ME CONTEMPLATE	– HAZY IPA	12
RADIANT BEER CO.	– ANAHEIM, CA	7.0% ABV
POG FROG	– FRUITED SOUR	14
GREAT NOTION BREWING	– PORTLAND, OR	6.0% ABV
FARMHOUSE ALE	– LA LOIRETTE 375ML	12
BRASSERIE DE LA PIGEONELL	– TOURAINE, FR	5.5% ABV
COFFEE & CIGARETTTES	– SMOKED COFFEE PORTER	12
CELLARMAKER	– BERKELEY, CA	7.7% ABV
LOCUST BLACKBERRY	– DRY CIDER	8
LOCUST CIDER	– WOODINVILLE, WA	6.0% ABV
FROTH WATER	– SPARKLING HOP WATER	6
ALVARADO STREET BREWING	– MONTEREY, CA	0.0% ABV



BISTRO BOTTLES

VIN BLANC
2022 HENRI PRUDHON
BOURGOGNE BLANC
CHARDONNAY 78

VIN ROUGE
2021 CH’au GRAND VILLAGE
BORDEAUX SUPÉRIEUR
MERLOT 85

COCKTAILS \$17

OLD FASHIONED
BUFFALO TRACE BOURBON,
CANE SUGAR, BITTERS,
HAND CUT ICE

BEE’S KNEES
GIN, LEMON, ACACIA HONEY

AIRMAIL
AGED RUM, ACACIA HONEY,
LIME, CHAMPAGNE

PLEASE SEE COCKTAIL MENU
FOR FULL SELECTION