

From Maison's Kitchen

HUMMUS *white bean hummus | house pita | roasted vegetables*

ROASTED GOAT CHEESE DIP *garlic confit | goat cheese | parmesan | tomatoes confit | toast*

D'AFFINOIS *marcona almonds | honey drizzle | toasted baguette*

TAPENADE VERTE *castelvetrano | capers | lemon | herbs | garlic | toasted baguette*

WARMED OLIVES *castelvetrano | kalamata | garlic | herbs | marcona*

DUCK FLATBREAD *duck confit | caramelized onions | brie cheese | arugula | spicy honey*

Salads

add | salmon 15 | steak 15 | shrimp 15 | avocado 3 | poached egg 3

LE PETITE *lettuces | cucumbers | tomatoes | sherry vinaigrette*

BISTRO *lettuces | cucumbers | walnuts | pickled shallots | goat cheese | sherry vinaigrette*

CHOP *lettuces | mixed berries | cucumbers | peas | shallots | goat cheese | vinaigrette*

KALE *Tuscan kale | blueberries | pine nuts | shallots | parmesan*

BEETS *roasted beets | arugula | radicchio | pistachios | feta | balsamic reduction*

GRAINS *farro | roasted roots | dried figs | labneh | cucumber | herbed garbanzo | mint*

From the Cheese Shop

CHEESE PLATE - Mongers Choice - Choice one | two |

CHARCUTERIE - Mongers choice - one | two

SANDWICH OF THE DAY - ask your server

Cocktail Menu

Dry Martini - gin, dry vermouth, orange bitters, olive

Champs Élysées - Courvoisier, chartreuse, bitters, lemon, simple

Gin Fizz - gin, lemon, egg, simple, soda

Espresso Martini - vodka, espresso, coffee liquor, cacao liquor, Maldon

Whiskey Sour - whiskey, lemon, sugar, egg

Pimm's Lemonade - exactly like it sounds... with a cherry on top

Revivor no. 2 - gin, lilet blanc, French orange liquor, lemon juice, absinth rinse

Mr. Martinez - gin, sweet vermouth, luxardo liquor, orange bitters

The Godfather - scotch & amaretto

Paloma - reposado, fresh pressed grapefruit juice, jarritos

1838 Sazerac - Rye, absinthe rinse, bitters, raw sugar cube, lemon zest

El Diablo - reposado, framboise, pressed lime, ginger beer

The Last Word - gin, chartreuse, luxardo, lime juice

Wine Flights *three pours 2oz each*

LET'S GET FIZZYCAL- all things bubbles...

Joan Colet Ruis | L'ancestral | Paltrinieri

SHADES OF SANCERRE - white, rose, red

A ROSÉ BY ANY OTHER NAME - a tour of rosés

Ovni | Reverdy Sancerre Rosé | La Bastide Blanche Bandol Rosé

NOT CHARDONNAY... - the other whites

Talai Berri Txakolina | Lepeyre Jurançon | Dhommé Savennieres

ONE NIGHT IN FRANCE - first kisses and chilled red

Mon Tout Rouge | Bugey Gamay | Carambouillé

EMOTIONAL RESCUE - heavy reds for heavy night

Cht. De La Liqueur | Bodegas Ontanon | Grand Nicolet

Wine

BUBBLES

Ployez-Jacquemart Champagne | Champagne, FR

Pinot Meunier, Chardonnay, Pinot Noir - hints of honeysuckle, white cherry, anise and ginger

Joan Colet Ruis Cava Brut Nature | Penedes, ES

Parellada, Macabeo and Xarel-lo - Toasty, fresh and delicious. Don't think twice

Mont Rubi 'L'ancestral' Rose | Penedes, ES

Sumoll - flinty, red fruits and lightly bubbly

Paltinieri Lambrusco Rose | Emilia-Romagna, IT

Lambrusco di Sorbara - Lighter and more elegant side of Lambrusco. Strawberries for days

WHITE

Domaine Naudet Sancerre | Loire Valley, FR

Sauvignon Blanc - Poised with green apple, lemon peel and a pinch of sea salt

Talai Berri Txakolina | Pais Vasco, ES

Hondarribi Zuri / Beltza - Lemon, lime, oh my... a little celery salt and ocean spray

Clos Lepeyre Jurançon Sec | Jurançon, FR

Petit and Gros Manseng - teeming with tropical and herbal flavors. This is fun!

Dhommé Savennieres Les Fougerais | Loire Valley, FR

Chenin Blanc - Lanolin, lemon curd and golden apples on a medium full body

ROSÉ

Ameztoi Txakolina 'Rubentis' Rosato | País Vasco, ES

Hondarribi Beltza / Zuri -- Crisp and zesty

J Mourat Ovni Rose | Loire Valley, FR

Grolleau Gris -- Born on the ocean, this is bright and saline.

La Bastide Blanche Bandol | Provence, FR - BTB

Mourvedre, Grenache - Structured, savory and complex.

Pascal et Nicolas Reverdy Sancerre Rose | Loire Valley, FR

Pinot Noir - cherry, Raspberry, crushed rock and faint herbs.

RED

Domaine Piffuadiere 'Mon Tout...' Rouge | Loire Valley, FR

Pineau d'Aunis - Light, bright with black cherry, dried herbs. Served chilled.

Vignerons d'Estarzargues Carambouillé | Rhone Valley, FR

Grenache, Syrah, Carignan - Bright, juicy berries... Glou, glou. Served chilled

Maison Angelot Bugey | Savoie, FR

Gamay - Light, fresh and brimming with red berries. Served chilled

Jean Max Roger Sancerre | Loire Valley, FR

Pinot Noir - Cherries, minerals delivered with refreshing acidity

Cht. De La Liquiere 'Nos Racines' | Languedoc, FR

Carignan - Powerful, dark fruits, olive and crushed rocks

Bodegas Ontañon Garnacha | Rioja, ES

Grenache - Full and plush, with loads of plum hovering over long finish.

Domaine Grand Nicolet Rasteau 'Terre de Bertrand' | Rhone Valley, FR

Grenache - Old-vines yielding concentrated fruits and spices on a pleasant wine.

Happy Hour - Tuesday to Saturday 4-6pm

\$ off flights | Somm's Choice red or white | Bar Choice Draft
Monger's Choice Cheese plate | Market Sandwich