



Vin ExPresse

Available 4pm to 6pm Everyday

All in-house bottles of wine available at Take-Out Prices

Croque apéro **\$6.75**

Baked ham, gruyere, and béchamel sandwich, cut for snacking

Olives marinées au citron **\$4.75**

Mixed olives marinated with dried lemon, garlic and olive oil

Rillettes de porc **\$5.50**

Confit pork spread, grain mustard, Dijon mustard and cornichons

Petite assiette de jambon de Bayonne **\$6.50**

Smaller portion of air cured ham from the Basque countries, with cornichons

Endive, pamplemousse, chèvre **\$8.00**

Herb goat cheese toast on curly endive, grapefruit and candied rind, red onions, pine nuts, honey-grapefruit vinaigrette

Petit sauté de palourdes à l'ail doux **\$11.00**

Appetizer-sized portion of Penn Cove clams sautéed with garlic, leeks, parsley, red chili flake, sweet garlic fumet and pancetta

Huîtres crues sauce mignonette **\$2.00/each**

Local oysters served raw on the half shell with lemon and sauce mignonette

Petite assiette de fromage **\$7.25**

An appetizer-sized plate with three cheeses

A service charge of 20% will be added to your bill, 100% of which goes to our service and kitchen staffs. If you feel that your service experience does not warrant this charge, please ask to have it removed.

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.



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