



Vin ExPresse

Available 4pm to 6pm Everyday

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

Croque apéro \$7.00
Baked ham, gruyere, and béchamel sandwich, cut for snacking

Olives marinées au citron VE \$4.75
Mixed olives marinated with dried lemon, garlic and olive oil

Rillettes de porc \$6.50
Confit pork spread, grain mustard, Dijon mustard and cornichons

Petite assiette de jambon de Bayonne \$7.00
Smaller portion of air cured ham from the Basque countries, with cornichons

Trois endives, orange sanguine VE \$9.00
Salad of Belgian, frisée and Castel Franco endives, blood orange vinaigrette, blood orange supremes, candied orange peel, tarragon, pine nuts

Huîtres crues sauce mignonette \$1.85/each
Local oysters served raw on the half shell, Basque cider mignonette, lemon

Petit sauté de moules à la crème safranée \$10.00
Penn Cove mussels with lemon peel, shallots and saffron cream

Petite assiette de fromage VG \$7.25
An appetizer-sized plate with chef's choice of three cheeses

Pudding au pain et noix, bananes caramélisées VG \$6.00
Warm vanilla-walnut bread pudding, caramelized bananas and vanilla ice cream

A 20% service charge has been added to your bill, all of which goes to our service and kitchen teams. 15.1% is paid directly as commission and 4.9% is retained for wage increases. If you feel that your service doesn't 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.

VG = Vegetarian (may include dairy or eggs), VE = Vegan
Many dishes are Gluten Free, please ask your server



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