



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 **\$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

Soupe alsacienne aux chou **\$9.75**

Cabbage, Kabocha squash, rutabaga, caraway seeds and rich vegetable broths, served with horseradish cream and crispy shallot

Salade à la scarole **\$7.50**

Salad of escarole, golden beets, hazelnuts, parsley and roasted garlic vinaigrette

Huîtres crues sauce mignonette **\$2/each**

Local oysters served raw on the half shell, Basque cider mignonette, lemon

Petite assiette de fromage **\$7.25**

An appetizer-sized plate with three cheeses

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.



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