



boards

half board using 3 items	11
full board using 6 items	22
additional baguette	1.50

PLEASE CALL FOR CURRENT SELECTIONS

boards served with spiced nuts, garlic confit, tomato jam, dijon mustard, stuffed dates and Le Quartier baguette

primers

MUSSELS potato garlic onion celery IPA andouille sausage red bell pepper	10/20
BONE MARROW sweet potato puree chicharones pickled mustard seed green onion	21
SCALLOP CRUDO avocado orange red onion cilantro corn nut	10
CARBONARA bacon pea parmesan chives	11
PORK MEATBALL spaetzle dates almonds sherry cream	15
FLATBREAD ricotta peach mint balsamic shallots arugula prosciutto	14
PANZANELLA carrot butternut squash crouton walnut ricotta arugula lemon pepper vinaigrette	13
KALE SALAD roasted cauliflower caper walnut golden raisin parmesan yogurt dressing	5

mains

STEAK AND FRITES charbroiled Certified Piedmontese flatiron kale salad house frites	26
BANGERS & MASH house made sausage mashed potatoes stout onion gravy	7/14
PORK TENDERLION sweet potato chorizo red bell pepper sesame seed cilantro mole	22
BLUE VALLEY TROUT potato asparagus mushroom pickled mustard seed beurre blanc	21
SHORT RIB risotto mushrooms parsnip puree micro arugula	26
L2 CHEESEBURGER lettuce oven roasted tomato bacon-onion marmalade	
L2 sauce potato bun house frites	14
PLUM CREEK CHICKEN parsnip puree barley fig brussels sprouts butternut squash pumpkin jus	24
16 oz. IMPERIAL WAGYU RIBEYE caramelized onion mushroom garlic confit kale potato	50