



GOLDEN HOUR

Daily Oyster 14

champagne mignonette (6)

Little Neck Clams 10

lemon wedge (6) SH/DF/GF

Chilled Mussels 10

safron aioli (6) SH/DF/GF

Jumbo Shrimp Cocktail 14

cocktail sauce, horseradish aioli (3) SH/DF/GF

Brandade Dip 12

salted cod, potato, garlic, olive oil

Mixed Greens 11

Dijon Vinaigrette V+/GF/DF

Chopped Salad Riviera 12

chickpea, bell pepper, cucumber, green bean, raddish, potato, tomato, fava bean, scallion, naan crouton, caeser dressing DF/V

Wagyu Cheeseburger 12

single patty cheeseburger, pomme frites

Boulettes de Viandes 11

veal, pork & beef meatballs, tomato-basil sauce, grated Pecorino (2) CP

Provençal Fish Soup 12

classic rockfish, tomato, saffron & fennel broth

Panisses & Scallion 9

chick pea pancake CN/V+

Roasted Cauliflower 11

beets tahini & labneh V/CN

Gougère 12

warm cheese puff V

Grilled Calamari 12

confit bell pepper, sorrel & spinach emulsion, garlic-Urfa chili herb butter GF

Rigatoni Pomodoro 16

vegan tomato sauce, parmesan V

Merguez & Polenta 12

grilled lamb & beef sausage, soft polenta, grilled onion, spicy tomato sauce GF

Crêpe Basques 11

thin savory pancake stuffed with rotisserie chicken, confit bell pepper, grilled onion & roasted tomato

Pomme Frite 8

with Mayonnaise & ketchup GF/DF/V

Fromages

\$8 per cheese

served with toasted mixed nuts & dried fruit bread & fig jam

Alp Blossom

pasteurized cow's milk, Austria
nutty, floral, slightly tangy notes,
rolled in Alpine flowers

Fromager D'Affinois

pasteurized cow milk, Rhone, FR
lusciously creamy, delicate sweetness,
minimal tang or earthiness

Bijou

pasteurized goat's milk, Vermont
creamy, bright, citrusy, nutty
notes, mushroom, earthy

Colston Bassett

pasteurized cow milk, ENG
rich, creamy and complex,
medium sharp



Ice Cream & Sorbet 4

2 oz scoop

halva | pistachio | vanilla
chocolate | lemon basil | strawberry tarragon

Dietary Codes

DF - DairyFree | GF - GlutenFree | V - Vegetarian | SF - Shellfish
V+ - Vegan | CN - Contains Nuts | CP - Contains Pork