

TO EAT

SMALL PLATES

OYSTERS* 3.5 ea./18 half dozen
Mignonette (gf)

BREAD & BUTTER 7
Cultured Butter (veg)

SALMON RILLETTES 10
Sourdough

BEEF TARTARE 15
Egg Yolk, Fennel and King Trumpet Relish,
Potato Chips (gf)

BOULETTES DE CANARD 15
Orange Jus, Scallions

BEEF BOURGUIGNON 21
Roasted Mushrooms

WINTER VEGETABLE SOUP 9
White Beans, Red Kuri Squash, Potatoes (v)

SALADS

ROASTED BEETS 10
Horseradish, Fromage Blanc (veg, gf)

WARM FRISÉE AND LARDONS 15
Frisee, Crispy Lardons, Poached Egg, Chives,
Dijon Vinaigrette (gf)

BUTTER LETTUCES 10*
Pickled Shallot, Radish, Dill Dressing (veg, gf)
*Add Salmon Rillettes \$5

ENDIVE SALAD 10*
Blood Orange Vinigrette, Blue Cheese, Green
Apple, Shaved Walnuts (veg, gf)

SANDWICHES & QUICHE

TOASTED SANDWICH AU JAMBON 14
Sourdough, Herb Mustard Butter, Jambon,
Emmental

MUSHROOM TARTINE 12
Sourdough, Emmental, Lemon and Garlic Aioli,
Roasted Cremini Mushrooms (veg)

QUICHE 10
Potato, Caramelized Onion, Green Onion,
Montboissie (veg)

SWEET

LEMON TARTE 10
Lemon Curd, Powdered Sugar

POT DE CRÈME 10
Dark Chocolate

HAPPY HOUR

Tuesday-Saturday from 4pm-6pm

\$10 BTG WINE SPECIALS

\$5 BEER

Ask for details

\$35 WINE BOTTLE SPECIALS

Ask for details

\$8 BITES

Happy Hour Cheese Selection
Pork & Brandy Pate

\$5 BITES

Onion Dip, Marinated Olives, Spiced Nuts

\$2 OYSTERS WITH ANY WINE BOTTLE PURCHASE

TO DRINK

SPARKLING

CHARDONNAY 16/64
Domaine Gouffier, Bourgogne, 2018

ROSÉ OF GAMAY 16/64
Domaine Migot, Brut, Lorraine, NV, 2019

ROSÉ

**ROSÉ OF GRENACHE &
CINSAULT** 13/52
Domaine de la Fouquette, Provence, 2021

ROSÉ GRIS DE MARQUILIANI 72
Domaine de Marquiliani, Vins de France, 2021

WHITE

CHENIN BLANC 16/64
Athletes du Vin, Vin De France, 2020

VIOGNIER 14/56
Domaine Gayda, Pays d'Oc, 2020

CHARDONNAY 17/68
Domaine Serrigny, Vin de Bourgogne, 2019

SEASONAL

À LA BONNE FRANQUETTE 12
Cranberry-Orange, Sparkling Wine

MULLED WINE 12
White Wine, Spices

RED

GAMAY 14/56
Domaine Du Clos du Fief, Michael Tere,
La Roche, Beaujolais 2021

CABERNET FRANC 14/56
Domaine De La Paleine, La Paleine,
Loire, 2016

GROLLEAU 14/52
Xavier Hardy, Ma Garance Voyageuse,
Vins de France, 2020

CARIGNAN 16/64
Domaine Rogue Bleu, Vins de France, 2020

SYRAH 17/68
Julien Cecillon, Vin De France, Les Graviers, 2019

SYRAH 75
Domaine Faury, St. Joseph, Northern Rhone, 2018

BEER & CIDER

AMBER LAGER 7
Bike Dog, Noche Perro (16oz)

IPA 8
Dunloe Brewing, Umbrella Parachutist (16oz)

DOUBLE IPA 8
Berryessa Brewing, Diminished Returns (16oz)

SAISON 8
Urban Roots, Perpetual Journey (16oz)

CIDRE 9/30
Cidrerie Du Leguer, Granit (6oz/750ml)

*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note: A 4% service fee is added to dine-in bills to help cover the cost of employee health benefits.



12/15/2022