

SAVORY

seasonal pickle plate • 8

marinated nicoise olives • 7

french onion soup, caramelized onions, beef broth, gruyere, toast • 16

roasted carrot and fennel salad, coriander yogurt, harissa • 14

local roots radicchio, kale, blue cheese vinaigrette, hazelnuts, herbs •
12

salmon rilette, dill, pickled fennel, toast • 13

boat street chicken liver mousse, pickled raisins, toast • 9

mushroom crepe, creamed mushrooms, buckwheat crepe, shallot herb salad •
15

halibut en papillote, curried cream, fingerling potatoes, aleppo pepper •
36

smoked coho salmon, lentils, walnuts, dijon mustard, crème fraiche,
pickled red onion • 22

lyonnaise style sausage, alvarez farms cranberry beans, kale • 18

charcuterie - a selection of cured meats, preserves, and toast • 25

cheese selection served with honey and black pepper

- bleu d'auvergne • 8
- pascal beillevaire comte • 8

sea wolf baguette, butter • 6

SWEET

chocolate olive oil cake, crème fraîche • 10

ricotta tartine, peach compote, black pepper • 9

boat street bread pudding, rum butter sauce, cream • 11

**consuming, raw, undercooked, or unpasteurized foods may increase foodborne illness risks*