

LUNCH

Daily charcuterie • 14

Cheese plate, with honey & black pepper • 14

Lettuces, radish, green goddess, herbs • 12

Burrata Tartine, hazelnut dukkah, lime, & olive oil • 16

Asparagus, tarragon sauce mousseline, mint, sesame • 12

Smoked black cod, dill crème fraiche, pickled beets, horseradish • 15

Quiche, leek, tarragon, Beecher's cheddar, lettuces • 17

spring onion soup, crème fraiche, basil 12

Croque Madame, ham, gruyere, bechamel, fried egg, lettuces • 19

Manila Clams, merguez sausage, onion, crème fraiche, toast • 18

Shirlee burger, aioli, onion jam, Emmental, brioche bun, frites • 18*

Fish and Chips, IPA battered, house tartar, frites • 18

Filet mignon, black peppercorn sauce, and frites • 40

SIDES

Sea wolf bread, cultured butter, & sea salt • 6

Marinated olives • 5

Frites • 8

DESSERT

Vanilla Pot de crème, macerated rhubarb • 8

Chocolate olive oil cake, soft whipped cream • 10

Lemon curd tarte, meringue • 10

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

Please note: 20% automatic gratuity for parties of 6 or larger