



## LUNCH MENU

Tuesday - Saturday

11:30 - 2:00

### SOUPS AND SALADS

BELGIAN ENDIVE SALAD <i>blue, pickled figs, hazelnut dressing, watercress</i>	12
LEEK – POTATO SOUP <i>holland leeks, golden yukon potato, cream</i>	9
TOMATO VELOUTE <i>grilled cheese sandwich, basil oil</i>	10
CAESAR SALAD <i>parmesan brioche, croutons, anchovy dressing</i>	7/12
RED CURLY – APPLE SALAD <i>walnut, grain mustard dressing</i>	11
CAULIFLOWER – BACON QUICHE <i>lemon pepper, smoked shenandoah bacon</i>	14
GARLIC SEARED ATLANTIC SHRIMP <i>spinach, parsley, sunchoke</i>	15

### ENTREES

TARTIFLETTE <i>golden yukon, smoked bacon, raclette cheese</i>	13
MUSSELS <i>white wine, celery, mustard, belgian fries</i>	17
SALMON RILLETTE TARTINE <i>brioche toast, cucumber – dill</i>	14
FRIED CHICKEN <i>beer batter, belgian fries, gin sauce</i>	16
MEATBALLS <i>beef, tomato sauce, potato chips, boston lettuce</i>	15
CROQUE MONSIEUR <i>prosciutto, gruyere cheese, romaine, dijon mustard</i>	14

### SWEET

VANILLA ICE CREAM	6
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FLAMANT

*For parties of 6 or more guests a 20% gratuity will be added.*

*Please let us know about any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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### NON-ALCOHOLIC

SANTA LUCIA <i>still, 1l</i>	6
SANTA LUCIA <i>sparkling, 1l</i>	7
BADOIT <i>sparkling, 330ml</i>	5
BADOIT <i>sparkling, 750ml</i>	8
TONIC <i>fever tree</i>	4
COKE	4
DIET COKE	4
GINGER ALE <i>seagrams</i>	4
SPRITE	4

### COFFEE

CORSICA FRENCH PRESS	5
MONTE CARLO BLEND DECAF	5
ESPRESSO	6
TEA	6

### BEER

STELLA ARTOIS	6
HOEGAARDEN <i>white ale</i>	6
BARNEY FLATS <i>oatmeal stout, anderson valley</i>	7
BACK IN BLACK <i>21st amendment, black ipa, san francisco, ca</i>	6

### WINE

CONCA D' ORO <i>prosecco, doc, millesimato, extra dry 2016</i>	8
ELK COVE ROSE <i>rose, willamette valley, or 2015</i>	9
DOMAINE TALMARD <i>chardonnay macon, france 2016</i>	9
MANU <i>sauvignon blanc, marlborough, new zealand 2016</i>	10
MAISON LOUIS LATOUR <i>pinot noir, bourgogne cuvee 2015</i>	11
CHATEAU LAROSE-TRINTAUDON <i>cabernet sauvignon, haut medoc, france 2012</i>	8

*Full beverage menu available upon request*

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