



good food is the foundation of genuine happiness
- Auguste Escoffier



LUNCH MENU

Tuesday - Friday

11:30 - 2:00

SOUPS AND SALADS

LEEK PARMENTIER VELOUTE. PRAWNS <i>creamy soup, butter poached prawns, chervil</i>	14
BELGIAN ENDIVE SALAD. SUMAC DRESSING <i>quail eggs, homemade ricotta, grapefruit, watercress</i>	12
SQUASH VELOUTE <i>acorn squash soup, winter root vegetables</i>	9
GRILLED BROCCOLINI. PORK BELLY <i>braised pork belly, pickled figs</i>	12
SUNCHOKES - KALE SALAD <i>raisins, yogurt dressing, oranges</i>	13
BEEF CARPACCIO <i>spicy fall mix, pickled red onion, creme fraiche</i>	14

ENTREES

SKATE WING MEUNIERE <i>potato croquette, capers, almonds</i>	18
SPAGHETTI AGLIO E OLIO <i>parsley, garlic, red pepper flakes</i>	16
HAM - CHEESE BAGUETTE <i>farm butter, cooked ham, lettuce, gruyere</i>	10
BEEF TENDERLOIN TARTARE <i>belgian fries, watercress salad</i>	21
FISH AND CHIPS <i>cod filet, lemon, potato chips, lemon pepper salt, tartar sauce</i>	18

SWEET

PEAR - LEMON DOUGHNUT <i>fromage blanc gelato, acacia honey</i>	9
CREPE MIKADO <i>dark chocolate gelato, white chocolate sauce, vanilla cream</i>	9
FIREPIT S' MORE <i>serves two</i>	8
PISTACHIO TART <i>flambeed apples, pistachio, raisins, sage</i>	10

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
OLD RASPUTIN <i>russian stout</i>	7
UNTER BABA <i>black ipa</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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