



LUNCH MENU

Tuesday – Friday

11:30 – 2:00

SOUPS AND SALADS

TEMPERED FARM BUTTER BREAKFAST RADISHES <i>fleur de sel</i>	7
CUCUMBER – COCONUT GAZPACHO <i>coconut jelly, compressed watermelon, pickles, chives blossoms</i>	14
TOMATO VELOUTE <i>grilled cheese sandwich, basil oil</i>	10
CAESAR SALAD <i>parmesan brioche, croutons, anchovy dressing</i>	7/12
GRILLED PRAWNS <i>giant white beans, olive tapenade, preserved lemon, peppers</i>	18
SUMMER GREENS SALAD <i>assorted farm vegetables, summer black truffle dressing</i>	16

ENTREES

GRILLED AVOCADO <i>fried pickles, joe's tears, miso dressing</i>	18
MUSSELS <i>white wine, celery, mustard, belgian fries</i>	17
HAM – CHEESE BAGUETTE <i>farm butter, cooked ham, lettuce, gruyere</i>	10
FRIED CHICKEN <i>beer batter, belgian fries, gin sauce</i>	16
SUMMER SQUASH BARIGOULE <i>goat cheese ricotta, almond puree, saffron, black garlic</i>	22
CROQUE MONSIEUR <i>prosciutto, gruyere cheese, romaine, dijon mustard</i>	14

SWEET

APRICOT – ALMOND DOUGHNUT <i>fromage blanc gelato, elderflower honey</i>	9
BELGIAN CHOCOLATE MARQUISE	10
CHERRY CLAFOUTIS <i>baked custard, anise gelato</i>	9
FIREPIT S' MORE <i>serves two</i>	8
RED FRUIT MILLE-FEULLE <i>strawberry jelly, vanilla cream</i>	9

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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