



BITES & STARTERS 5

Demi-Baguette	\$4.00
sweet butter & fleur de sel	
Provençal Olives	\$7.00
citrus & herbs	
Roasted Hazelnuts	\$7.00
sea salt	
Gougères	\$2.00
warm black pepper-thyme cheese puffs	
Pommes Frites	\$8.00
red duck ketchup & aioli*	

SOUP & SALADS 4

Soup Du Jour	AVAILABLE OPTIONS
	large: \$10.00
	small: \$8.00
Butter Lettuce Salad	\$12.00
dijon vinaigrette & radish	
Melon Salad	\$15.00
mixed summer melons, crispy prosciutto, arugula & lime vinaigrette	
Little Gem Romaine	\$14.00
buttered bread crumbs, pecorino & anchoïade dressing	

& FRITES 2

Steak Frites	\$28.00
hanger steak, hazelnut romesco butter, demi-glace & pommes frites	
Moules Frites	\$22.00
mussels, tomato-saffron vinaigrette, baguette toast & pommes frites	

PLATES 10

Omelette Du Jour	\$18.00
classic 3-egg omelette & chef's daily inspiration, with field greens	
Fromage Blanc Omelette	\$18.00
classic 3-egg omelette with fromage blanc & herbs, with field greens	
Linguine	\$22.00
ratatouille, goat cheese & basil	
Sweet Corn & Basil Soufflé	\$26.00
smoked tomato coulis & roasted market veg	
Salade Niçoise	\$24.00
oregon albacore tuna, french potato salad, green beans, heirloom tomato, farm egg, olives, lemon aioli*	
Cornmeal Fried Oysters	\$22.00
rémoulade sauce* & field greens	
PBLT Sandwich	\$22.00
crispy pork belly, heirloom tomato, grilled little gem romaine & aioli* on a french roll, with house chips	
Heirloom Tomato Sandwich	\$20.00
fresh mozzarella, heirloom tomato, basil & aioli* on a french roll, with field greens	
Portobello Sandwich	\$22.00
house flatbread, sundried tomato relish, jack cheese & aioli, with field greens	
Marché Hamburger	\$24.00
blue cheese, heirloom tomato & black pepper aioli on a pain de mie bun with pommes frites	

PIZZETTE 4

Pissaladiere	\$16.00
pizzetta with caramelized onions, anchovy, olives & thyme	
Margherita Pizzetta	\$15.00
tomato, basil & fresh mozzarella	
Roasted Fig Pizzetta	\$16.00
straciatella, garlic, vincotto & mozzarella	
Sweet Corn Pizzetta	\$17.00
cherry tomatoes, pancetta, oregano, manchego & mozzarella	

BOARDS 2

Cheese	\$22.00
goat's milk, sheep's milk & cow's milk cheeses with pâte de fruits, honey & mixed nuts	
Charcuterie	\$22.00
pork-pistachio terrine, duck liver mousse & thinly sliced salumi served with stoneground mustard, house pickles & croûtes	

PROVENCE 4

Panisse Frites **\$12.00**

chickpea fritters with red pepper aioli* for dipping

Pissaladière **\$16.00**

pizzetta with caramelized onions, anchovy, olives & thyme

Roasted Chicken **\$28.00**

grilled plum vinaigrette, garlic mashed potatoes & summer squash

Bouillabaisse **\$30.00**

rockfish, calamari, mussels & prawns, in a fennel, leek & tomato broth, saffron aioli* & grilled baguette

BITES 4

Demi-Baguette **\$4.00**

sweet butter & fleur de sel

Provençal Olives **\$7.00**

citrus & herbs

Roasted Hazelnuts **\$7.00**

sea salt

Gougères **\$2.00**

warm black pepper-thyme cheese puffs

FRUITS DE MER 3

Seafood Tower **\$60.00**

a shareable array of oysters, chilled prawns, smoked sturgeon, salmon rillettes, dungeness crab & chef's choice crudo* served with demi-baguette & butter

Prawn Cocktail **\$17.00**

classic cocktail sauce & lemon

Oysters on the Half Shell

cucumber mignonette

STARTERS 4

Tartine Trio **\$14.00**

grilled toasts with roasted red pepper & oregano; olive tapenade & goat cheese; heirloom tomato concassé, basil & parmesan 14

Fritto Misto **\$18.00**

crispy fried market veg & aioli* for dipping

Provisions Charcuterie **\$22.00**

pork-pistachio terrine; duck liver mousse; pork rillettes; thinly sliced salumi; house pickles, mustard & croûtes

Cheese Board

\$22.00

goat's milk, sheep's milk & cow's milk cheeses with pâte de fruits, honey & mixed nuts

SOUP & SALAD 5

Soup Du Jour

AVAILABLE OPTIONS

\$8.00

\$10.00

Butter Lettuce Salad

\$12.00

dijon vinaigrette & radish

Heiloom Tomato Salad

\$15.00

smoked blue cheese, basil & sherry vinaigrette

Melon Sald

\$15.00

mixed summer melons, crispy prosciutto, arugula & lime vinaigrette

Little Gem Romaine Salad

\$14.00

buttered bread crumbs, pecorino & anchoïade dressing

MAIN PLATES 8

Linguine

\$26.00

ratatouille, goat cheese & basil

Sweet Corn & Basil Soufflé

\$26.00

smoked tomato coulis & roasted market veg

Pan Seared Chinook Salmon

\$38.00

corn, bean & market veg succotash, summer savory aioli

Bouillabaisse

\$30.00

rockfish, calamari, mussels & prawns, in a fennel, leek & tomato broth with saffron aioli*

Mussels

\$28.00

tomato-saffron vinaigrette, scallions & grilled baguette

Smoked Pork Chop

\$32.00

fig & rosemary chutney, pole beans & grilled polenta cakes

Grilled Chicken Paillard

\$28.00

roasted grapes, bacon, gorgonzola, toasted walnuts & frisée

Grilled Beef Tenderloin

\$48.00

crispy corn-sweet pepper croquettes & shishito pepper demi-glace

SIDES 4

Mesclun Greens

\$10.00

mixed-berry basil vinaigrette

Pommes Frites	\$8.00
red duck ketchup & aioli	
Grilled Zucchini	\$10.00
aleppo pepper & maple crumbs	
Roasted New Potatoes	\$8.00
crème fraîche	

COCKTAILS 6

Watermelon Cooler	\$14.00
leblon cachaça, watermelon coulis, basil, lime & soda	
Porch Couch	\$14.00
old granddad bourbon, peach honey, fresh lemon, black tea, mint & bitters	
Savoir-Faire	\$15.00
citadelle gin, cocchi rosa vermouth, amaro montenegro, salers gentian aperitif & grapefruit oil	
Spicy Berry Margarita	\$14.00
serrano-infused blanco tequila, berry coulis, cointreau & fresh lime	
Improved Whiskey Cocktail	\$15.00
four roses bourbon, luxardo marashchino, demerara, lucid absinthe, angostura & orange bitters	
Negroni Rhubarbe	\$16.00
pisco, cocchi americano, giffard rhubarbe, amaro sfumato & campari	

LOW PROOF 3

Sassy Pants	\$13.00
cap corse blanc, peloton mezcal, giffard piment d'espelette, watermelon coulis, fresh lemon & aperol float	
Chrysanthemum	\$13.00
lillet blanc, cocchi americano, benedictine, absinthe & boker's bitters	
Blueberry Buck	\$13.00
pasubio vino amaro, fresh blueberry & lime, ginger beer	

ZERO PROOF 8

Peach Tea Lemonade	\$9.00
black tea, peach honey & fresh lemon	
Carrier Pigeon	\$13.00
wilderton bittersweet aperitivo, pineapple juice, watermelon, demerara & angostura bitters*	
Summer Soda	\$8.00
summer berries, basil & soda	

Bitter Highball	\$10.00
wilderton bittersweet aperitivo, the pathfinder n/a spirit, tonic & duché de longueville cider	
Gingerade	\$6.00
Duche De Longueville Sparkling Cider	\$7.00
Kombucha	\$7.00
Bitters Soda	\$6.00
aztec chocolate, cardamom, cherry, cranberry, grapefruit, lemon, peach, plum, old fashioned, rhubarb, west indian orange	

SNACKS & STARTERS 10

Demi-Baguette	\$4.00
sweet butter & fleur de sel	
Provençal Olives	\$7.00
citrus & herbs	
Roasted Hazelnuts	\$7.00
sea salt	
Pommes Frites	\$8.00
red duck ketchup & aioli*	
Gougères	\$2.00
warm black pepper-thyme cheese puffs	
Oysters On the Half Shell*	
cucumber mignonette	
Fritto Misto	\$18.00
crispy fried market veg & aioli*	
Tartine Trio	\$14.00
grilled toasts with roasted red pepper & oregano; heirloom tomato concassé, basil & parmesan; olive tapenade & goat cheese	
Cheese	\$22.00
goat's milk, sheep's milk & cow's milk cheeses with pâte de fruits, honey & mixed nuts	
Charcuterie	\$22.00
pork-pistachio terrine; duck liver mousse; thinly sliced salumi; house pickles, mustard & croûtes	

DESSERT 6

Plum Galette	\$12.00
roasted plums in shortcrust pastry & vanilla ice cream	
Chocolate Olive Oil Cake	\$12.00
port-soaked figs, whipped crème fraîche & chocolate ice cream	

Peach Melba	\$12.00
poached peaches, vanilla semifreddo, buckwheat crumble & raspberry coulis	
Crème Brûlée	\$11.00
dried blueberry shortbread	
Cheese Board	\$18.00
goat's milk, sheep's milk & cow's milk cheeses with pâte de fruits, honey & mixed nuts	
Provisions Ice Cream	AVAILABLE OPTIONS
your choice of vanilla bean, chocolate or seasonal sorbet, served with a cookie	One Scoop: \$6.00
	Two Scoops: \$10.00
	Add Chocolate or Caramel Sauce: \$2.00

APRÈS 2

Espresso Martinez	\$15.00
ransom old tom gin, luxardo maraschino, cocchi vermouth di torino, vicacity turkish coffee liqueur & espresso	
Sassafras Float	\$15.00
herbsaint absinthe, demarara, cinnamon, cardamom & angostura bitters, soda and a scoop of house vanilla bean ice cream	

DIGESTIFS 2

Brandy Flight	\$35.00
choice of 3 brandies	
Amari Flight	\$30.00
choice of 3 amari	

SWEET WINES 6

Castelnau de Suduiraut Sauternes	\$16.00
Bordeaux 2017	
Broadbent 10-year Madeira	\$16.00
Verdehlo NV	
Burmester 10-year Tawny Port	\$12.00
Portugal	
Broadbent 10-year Madeira	\$16.00
Boal NV	
Burmester Port	\$14.00
2011 Colheita Portugal	
Kopke Ruby Port	\$10.00
Portugal NV	

SNACKS 7

Olives	\$5.00
Roasted hazelnuts	\$5.00
Fried oysters & rémoulade*	\$8.00
Pissaladière	\$8.00
caramelized onions, anchovy, olives & thyme	
Pizzetta: tomato, mozz & basil	\$7.00
Pizzetta: roasted zucchini, straciatella, garlic, vincotto, mozz	\$8.00
Pizzetta: sweet corn, pancetta, cherry tomatoes, oregano, manchego, mozz	\$8.00

DRAFT BEER ¹

Local Brews	\$6.00
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HAPPY HOUR WINE ¹

Red & White	\$8.00
available by the glass	

MATIN ⁸

Smoked Salmon Hash	\$22.00
roasted vegetables, potatoes, smoked salmon, two poached eggs* & baguette toast	
Cocotte	\$17.00
eggs baked in cream with boursin cheese, heirloom tomato, sweet red peppers, new potatoes, kale crisps & baguette toast	
Crêpes	\$16.00
whipped goat cheese with roasted grapes & walnut agrodolce	
Merguez Sausage	\$18.00
spiced beef-lamb sausage, roasted pepper-tomato-olive relish, salt-roasted potatoes, two sunny eggs & baguette toast	
PBLT Tartine	\$20.00
crispy pork belly, heirloom tomato, grilled little gem romaine & aioli* on levain toast	
Croque Madame	\$20.00
ham, gruyère & béchamel on pain de mie with a sunny egg & field greens	
Steak & Eggs	\$28.00
grilled hanger steak, sauce verte, two eggs any style & baguette toast	
Pain Perdu	\$16.00
baked french toast with charred peach sauce, honey ricotta streusel	

DEJEUNER ⁹

Soup of the Day

AVAILABLE OPTIONS

\$8.00

\$10.00

Butter Lettuce Salad

dijon vinaigrette, radish & fresh herbs

\$12.00

Little Gem Salad

buttered bread crumbs, pecorino & anchoïade dressing

\$14.00

Salade Niçoise

oregon albacore tuna, french potato salad, green beans, heirloom tomato, farm egg, & lemon aioli

\$24.00

Cornmeal Fried Oysters

field greens salad & rémoulade sauce*

\$22.00

Moules Frites

mussels with tomato-saffron vinaigrette, grilled baguette & frites

\$22.00

Portobello Sandwich

flatbread, sundried tomato, dry jack cheese & aioli,* field greens salad

\$22.00

Marché Hamburger

blue cheese, heirloom tomato & black pepper aioli* on a pain de mie bun with pommes frites

\$24.00

Heirloom Tomato Sandwich

fresh mozzarella, heirloom tomato, basil & aioli* on a french roll, with field greens

\$20.00

EGGS BENEDICT ³

House Cured Ham

\$20.00

Salmon Lox

\$22.00

Heirloom Tomato

\$20.00

OMELETTES ³

Fromage Blanc & Fines Herbes

\$18.00

Piperade & Manchego

\$20.00

Country Ham & Gruyère

\$18.00

PROVISIONS PATISSERIE ⁴

Pain au Chocolat

\$6.50

Parisian Croissant

\$5.50

Seasonal Fruit Muffin

\$5.50

Kouign Amann

\$6.50

CHEESE & CHARCUTERIE 2

Cheese

\$22.00

goat's milk, sheep's milk & cow's milk cheeses with pâte de fruits, honey & mixed nuts

Charcuterie

\$22.00

pork-pistachio terrine, duck liver mousse, pork rillettes & thinly sliced salumi served with stoneground mustard, house pickles & croûtes

SWEET 2

Chocolate Olive Oil Cake

\$11.00

port-soaked figs, chocolate ice cream & whipped crème fraîche

Provisions Ice Cream

AVAILABLE OPTIONS

choice of vanilla bean ice cream, chocolate ice cream or seasonal sorbet, served with a cookie

\$6.00

\$10.00

CLASSIC COCKTAILS 8

Army & Navy

\$14.00

beefeater gin, lemon, orgeat, bitters

Bourbon & Ginger

\$14.00

evan williams 100 proof bourbon, lime, house ginger syrup, angostura bitters

Champagne Cocktail

\$13.00

angostura soaked turbinado cube, brut

Godfather

\$15.00

blended scotch, disaronno amaretto, bitters

Golden Glove

\$14.00

appleton estate rum, cointreau, lime, demerara

Hanky Panky

\$15.00

beefeater gin, cocchi vermouth di torino, fernet branca

Palmetto

\$14.00

mount gay eclipse rum, cocchi vermouth di torino, bitters

Rosita

\$14.00

lunazul reposado tequila, cocchi vermouth di torino, cocchi americano bianco, campari, bitters
