

TABLE SNACKS

- baguette ✓ 5 olives ✓ 6
- herbed goat cheese ✓ 10
- chicken liver mousse 18
- 1/2 dozen ESCARGOT 18

TO BEGIN

- mesclun salad ✓
shaved vegetables, sherry 10

- marinated beets ✓
burrata, citrus 13

FRENCH ONION SOUP

- beef broth, crostini, emmentaler cheese 13

- bacon & onion tart
gruyere, emmentaler 11

- forest mushroom tart ✓
duxelles, gruyere, emmentaler, pickled shallots 12

- avocado tartine ✓
sunflower seeds, pickled onions, radish 15

ENTREES

cobb salad

- romaine, blue cheese, bacon, chicken, tomato, egg,
buttermilk dressing 21

niçoise salad

- seared albacore tuna, fingerling potatoes, haricot
vert, soft boiled egg, olives 18

croque monsieur

- ham, gruyère, raclette, emmentaler 18

C&S veggie burger ✓

- seasonal veggie mix, green goddess 15

C&S burger

- charred onion jam, beef jus, cheese, dijonnaise 18

mussel frites

- celery, shallots, garlic, wine, cream 23

seared branzino

- carrot puree, lentils, roasted heirloom carrots 24

steak frites

- grass-fed flat iron, sauce bearnaise 35

ACCOMPANIMENTS

- fried egg 2
- side avocado 2.5

- french fries ✓ aioli 6

- charred cauliflower ✓ almond dukkah 13

- white shrimp sauté garlic, lemon, allepo 14

- roasted brussel sprouts pancetta, dates 14

TO FINISH

- chocolate tart salted caramel 10

- profiterole 10

- crème brûlée 10

- apple tart frangipane, pomegranate 10

- house-made sorbets and ice cream

- 3 scoops / 6