FOOD FOR THE COMMON GOOD

DINNER

FOR THE TABLE

Braised Pork Belly Normandy Style — 14
apple cider | onion | frisee | pickled raspberries and blackberries | natural jus

French Alsation Flatbread — 12
whole wheat crust | creme fraiche | lardons | caramelized onion | fine herbs

Eggplant Tower vg — 14
eggplant | roasted tomato | garlic confit | baby spinach | parmesan | chive oil

Creole Mussels gf — 12
celery | onion | green bell pepper | white wine | tomato | New Orleans spice

BEGINNINGS

Beetroot Salad vg gf — 12
golden and red beetroot madolined and macerated | baby kale | herbed goat cheese | almonds | classic vinaigrette

Panzanella Salad vg — 12
panzanella | baguette croutons | cherry tomato confit | fresh mozzarella | rocket | toasted pine nuts | basil vinaigrette

Alsatian-German Potato Soup — 6|8
white wine | chicken stock | potato | carrots | celery | leek | fine herbs

Classic French Onion Soup — 7|9
veal stock | leeks | yellow onion | red onion | red wine | crouton | gruyere

MAIN COURSE

Coq au Vin gf — 28
1/2 chicken | button mushrooms | carrot | lardon | pearl onion | red creamer potato

Seared Duck Breast gf — 34
duck breast | white bean cassoulet | apricot chutney | fried parsley garnish

Arctic Char — 30
brown butter celery puree | rainbow swiss chard saute | lemon caper oil

Filet gf — 38
6 oz filet | potato gratin | broccoli rabe | demi glace

Tomato Orb (vegan) — 32
tomato | pine nut | champignon | amaranth | sesame tarragon sauce

Presented by: Exec Chef Karl Schloz