

## APPETIZERS

<b>WARM OLIVES &amp; MARCONA ALMONDS</b> <i>Herbs &amp; Spices</i> .....	6.50
<b>GOUGÈRES</b> <i>Cheese Puffs</i> .....	7.50
<b>ASPARAGUS VINAIGRETTE</b> <i>Sauce Gribiche</i> .....	9.50
<b>WARM GOAT CHEESE CROSTINI</b> <i>Tomato Fondue, Basil</i> .....	10.50
<b>CHARCUTERIE BOARD (Serves 1-2)</b> <i>Country Pâté, Speck, Rillettes</i> .....	13.50
<b>WILD BURGUNDY SNAILS EN CROÛTE</b> <i>Leek Fondue, Maître d'Hotel Butter</i> .....	13.50
<b>GNOCCHI PARISIENNE</b> <i>Wild Morels, Asparagus, Pea Tendrils</i> .....	13.50/18.50
<b>STEAK TARTARE</b> <i>Hand Cut Filet, Grilled Country Toast</i> .....	15.50 / 21.50
<b>HAWAIIAN BLUE PRAWNS</b> <i>Olive Oil, Garlic, Hot Pepper</i> .....	13.50
<b>FOIE GRAS TORCHON</b> <i>Rhubarb Jam, Grilled Country Bread</i> .....	18.50

## SOUPS

<b>ONION SOUP ARTISANAL</b> <i>Three Onions, Three Cheeses</i> .....	11.50
<b>PROVENÇAL FISH SOUP</b> <i>Rouille, Croutons</i> .....	7.50 / 9.50
<b>SOUP DU JOUR</b> <i>From the Market</i> .....	6.50 / 8.50

## SALADS

<b>ORGANIC MESCLUN</b> <i>Banyals Vinaigrette</i> .....	9.50
<b>BIBB LETTUCE</b> <i>Parmesan-Black Pepper Dressing</i> .....	8.50
<b>BEET</b> <i>Endive, Walnuts &amp; Goat Cheese</i> .....	13.50
<b>FRISÉE</b> <i>Blue Cheese, Bacon Lardons &amp; Poached Egg</i> .....	13.50

## ENTREE SALADS

<b>GRILLED VEGETABLE SALAD</b> <i>Arugula, Goat Cheese Crostini</i> .....	15.50
<b>TUNA NIÇOISE</b> <i>Green Beans, Fingerling Potatoes, Basil Aioli</i> .....	18.50
<b>DUNGENESS CRAB SALAD</b> <i>Avocado, Grapefruit, Creamy Herb Dressing</i> .....	21.50
<b>HANGER STEAK</b> <i>Iceberg, Tomato, Bacon, Walla-Walla Onions, Blue Cheese</i> .....	16.50

## Fruits de Mer

<b>OYSTERS ON THE HALF SHELL</b> <i>Daily Selections</i> .....	P/A
<b>SEAFOOD CEVICHE</b> <i>Citrus-Soy Dressing</i> .....	12.50
<b>PRAWN COCKTAIL</b> .....	15.50

## Plateau

<i>Oysters, Shrimp, Ceviche, Dungeness Crab &amp; Dayboat Selections</i>	
<b>PETITE (Serves 2-3)</b> .....	38.50
<b>GRAND (Serves 4-5)</b> .....	58.50
<b>ROYALE (Serves 6-8)</b> .....	88.50

## The Cheese Plate

<b>A Flight of Three Seasonal Cheeses</b> ...	12.50
<b>Dried and Fresh Fruits</b> ...	3.50
<b>Paired Wine Flight Additional</b> ...	16.00

## Charcuterie

<b>COPPA</b> <i>Marbled, Firm, Unsmoked Sausage</i> .....	9.50
<b>SPECK</b> <i>Cold Smoked Prosciutto</i> .....	8.50
<b>SOPRESSATA</b> <i>Salami, Pepper, Garlic, Sea Salt</i> .....	9.50
<b>SALAMI</b> <i>Pork, Hearty, Rustic, Peppercorn</i> .....	8.50
<b>PIO TOSINI PROSCIUTTO DI PARMA</b> <i>(18 month Reserve Pork) Sweet Flavor</i> .....	12.50

## Cheese &amp; Charcuterie Board

<b>Assorted Cured Meats, Seasonal Cheeses, Fruit and Condiments</b>	
<b>SMALL (Serves 2-3)</b> .....	25.00
<b>LARGE (Serves 4-6)</b> .....	40.00

## Fondues

ARTISANAL BLEND • "FRENCH ONION SOUP" • MANCHEGO &amp; CHORIZO • FONDUE DU JOUR

<b>SMALL</b> .....	20.00 (Serves 2-3)	<b>DIPPERS</b>	<b>LARGE</b> .....	30.00 (Serves 4-6)
<b>Fingerling Potatoes</b> .....	3.50	<b>Grilled Chicken</b> .....	9.50	
<b>Vegetables</b> .....	3.50	<b>Kielbasa</b> .....	5.50	
<b>Apples</b> .....	2.50	<b>Beef Tips</b> .....	12.50	

## Artisanal Fondue Lunch

A Complete Fondue Meal Served Family-Style  
Choice of Fondue, Two Meats, Crudités, Apples, Fingerling Potatoes & Country Bread for dipping.  
28.50 per person / 10.50 Children 12 or younger

## ENTREES

## FISH &amp; FRITES

Coleslaw & Housemade Tartar Sauce.....16.50

## WILD SALMON PICATTA

Spring Vegetables, Rhubarb Vinaigrette .....18.50

## TROUT ALMONDINE

Haricots Verts, Brown Butter.....16.50

## PENN COVE MUSSELS

A'la Provençal, Frites.....16.50

## VEGETABLE QUICHE

Wild Mushrooms, Spinach, Taleggio, Salad.....14.50

## HANGER STEAK FRITES

Premium All Natural Grass Fed Black Angus 6oz.....18.50

With Petite Filet Mignon 5oz.....21.50

## GRILLED CHICKEN PAILLARD CHINOIS

Asian Slaw, Cilantro, Cashews.....16.50

## MACARONI &amp; CHEESE

Escarole, Bacon, Mesclun Salad.....14.50

## LAMB RAGOUT

Pappardelle, Green Olives, Tomato Sec.....15.50

## VEGETARIAN

Walla Walla Onion, Mushroom Risotto, Fricassee Vegetable....14.50

**Sandwiches**

Served with Housemade Chips & Pickles

## COMTÉ GRILLED CHEESE

Organic Truffle, Honey.....12.50

GRILLED CHEESE DU JOUR.....13.50

## CROQUE MONSIEUR OR MADAME

Ham, Gruyère (Egg).....14.50

## ARTISANAL BLEND BURGER

Pickled Green Tomatoes & Special Sauce .....13.50

Artisanal - Blue, Cheddar, Gruyère.....1.50

## LAMB BURGER

Harissa Aioli, Feta & Tzatziki.....16.50

## PAN BAGNAT

Tuna Salad, Tomato, Hard Boiled Egg, Vinaigrette.....15.50

## COUNTRY PATE

Apricot Mustard, Pickled Vegetables .....15.50

**Soup, Salad & Sandwich**

Half Sandwich, Cup of Soup, Mesclun Salad  
Onion Soup Add \$3

Served Bento Box Style

Choice of:

COMTÉ GRILLED CHEESE .....15.50

TUNA BAGNAT .....18.50

COUNTRY PATE.....17.50

**Lunch Bowls**

Noodles, Vegetables, Broth, Poached Egg

Pulled Chicken.....14.50

Pork Belly.....15.50

Short Rib.....16.50

**Lunch Prix Fixe**

**2 Courses \$18.50**

**3 Courses \$21.50**

**APPETIZERS**

Choice of:

SOUP DU JOUR

GOUGÈRES

ORGANIC MESCLUN

ASPARAGUS VINAIGRETTE

**ENTREES**

Choice of:

SHORT RIB BOWL

GRILLED CHEESE DU JOUR

TUNA NIÇOISE SALAD

CHICKEN PAILLARD

**DESSERTS**

Choice of:

CRÈME BRÛLÉE 'LE CIRQUE'

RHUBARB TART

HOUSEMADE ICE CREAMS & SORBET

Add a glass of wine for \$8.00

(Sommelier Selection)

**Happy Hour**

Available daily from 3-6pm Fridays and Saturdays 9:00-Close

Featuring Appetizers, Draft Beers, Wine & Cocktails

**Champagne Jazz Brunch**

Saturday & Sunday 11:30am-5pm

Live Music 12:00-3:00pm

**Sunday Kids Pizza Night**

50% Off all Pizza from The Artisanal Table Menu

Kids 12 and under

**Monday Night Wine**

Enjoy wines below \$100 at half price