

STARTERS

- Roasted Beets

(gf,v) 13

Bucheron Fondue, Orange Suprêmes,
Toasted Hazelnuts
- Fried Rock Shrimp

14

Smoked Fresno Aoili, Grilled Lemon
- House Mozzarella

(gf,v) 15

Summer Heirloom Tomatoes, Fresh Basil,
Balsamic, Tuscan Harvest Olive Oil
- Escargots de Bourgognes

17
- Sautéed Calamari

(gf) 15

House Chorizo, Heirloom Tomatoes,
Capers, Spinach, Garlic, White Wine, Lemon Oil
- Pan-Fried Frog Legs

14

Garlic Butter, Parsley, Grilled Lemon



OYSTERS

We are proud to serve a selection of a dozen or half-dozen of the freshest East Coast oysters.

- On the Half-Shell*

(df, gf) mp

Served with Mignonette, House Hot Sauce, Lemon
- Rockefeller Style

5 ea

CONSERVAS

Please inquire about our rotating selection of tinned fish from around the globe.

All conservas are served with arugula, Castelveirano olives, capers, salsa romesco, & grilled Allez Bakery sourdough mp

MEATS & CHEESES

All charcuterie boards are served with crostinis and daily house accompaniments *(gluten-free crackers 4)*

Choose 2 - 16 / Choose 4 - 28 / Choose 6 - 39

- Capicola

Italy - Pork
- Bresaola

Italy - Beef
- Finocchiona

Italy - Pork
- Prosciutto di Parma

Italy - Pork

House Boursin Madisonville, OH - Cow's Milk

- Taleggio

Italy - Cow's Milk
- Beemster Gouda

The Netherlands - Sheep's Milk
- Point Reyes "Toma"

California - Cow's Milk

SALADS

- Mista

(gf,v) 10/19

Arugula, Frisée, Cucumber, Radish,
Feta Cheese, Champagne Vinaigrette
- Bibb Salad

(gf) 10/19

Heirloom Tomato, Applewood Smoked Bacon,
Gorgonzola Vinaigrette
- Baby Spinach

(gf,v) 10/19

Blackberry, Candied Pecans, Goat Cheese,
Honey Shallot Vinaingrette
- Chopped Caesar

(gf) 11/22

Baby Romaine, Warm Polenta Croutons,
Bouquerones

MAINS

- Wild Mushroom Risotto

(gf,v) 29

Caramelized Leeks, White Truffle Oil,
Parmigiano Reggiano
- Seared Filet Mignon*

(gf) 54

Potatoes Anna, Haricots Verts, Baby Carrots,
Currant Demi Glace
- Roasted Scottish Salmon*

(gf) 38

Whipped Potatoes, Spinach,
Lemon Beurre Blanc
- Shrimp Scampi

36

Linguini, Garlic, White Wine, Capers,
Parmigiano Reggiano
- Concorde Burger*

23

Caramelized Onions, Arugula,
Swiss Cheese, Remoulade, Concorde Fries
- Grilled Atlantic Swordfish

(gf) 39

Red Bliss Potato, Leeks, Watercress,
Brown Butter Vinaingrette, Olive Tapenade
- Coq au Vin

(gf) 35

Roasted Chicken Thighs,
Wild Mushrooms, Lardons, Pearl Onions,
Whipped Potatoes, Chicken Jus

SIDES

- Mac & Cheese

(v) 13
- Wild Mushrooms Risotto

(gf,v) 19
- Concorde Fries

(df,gf,v) 9
- Spinach, Beans & Roasted Garlic

(df,gf,v) 9
- Wild Mushrooms & Pearl Onions

(gf,v) 13
- Green Bean Amandine

(gf,v) 9

BREAD

- Grilled Allez Bakery Sourdough

9

Served with Roasted Bone Marrow Butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*We take pride in accomodating all allergy requests.