

STARTERS

- Roasted Beets** *(gf,v)* 13
Bucheron Fondue, Orange Suprêmes,
Toasted Hazelnuts

Mussels al Diablo 16
Tomato, Fresno Chile, Garlic, Grilled Bread

House Mozzarella *(gf,v)* 15
Summer Heirloom Tomatoes, Fresh Basil,
Balsamic, Tuscan Harvest Olive Oil

Escargots de Bourgognes 19

Sautéed Calamari *(gf)* 16
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, Castelveltrano 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 Vinaigrette

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 Vinaigrette, Olive Tapenade

- Coq au Vin** *(gf)* 36
Roasted Chicken Thighs,
Wild Mushrooms, Lardons, Pearl Onions,
Peas, Whipped Potatoes, Chicken Jus

SIDES

- Mac & Cheese** *(v)* 13

Wild Mushrooms Risotto *(gf,v)* 19

Concorde Fries *(df,gf,v)* 9

Sauteed Rapini *(gf,v)* 11

Green Bean Amandine *(gf,v)* 9

Concorde Potato Tots *(gf,v)* 10

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.