STARTERS

Baked Urban Stead Camembert *(v)* 15
Blueberry Jalapeno Marmalade, Rosemary Baguette

Beef Tenderloin Tartare *(df)* 23
Bone Marrow Aioli, Garlic Crostini

Roasted Beets *(v)* 13
Bucheron Fondue, Orange Suprèmes,
Toasted Hazelnuts

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

Escargots de Bourgogne 19

Sautéed Calamari 16
House Chorizo, Heirloom Tomatoes,
Capers, Spinach, White Wine, Lemon Oil



OYSTERS

On the Half-Shell* *(df,gf)* mp
Served with Mignonette, House Hot Sauce, Lemon

Rockefeller Style 5 ea

CONSERVAS

Mackerel in Extra Virgin Olive Oil 22
Octopus in Spanish Olive Oil 29
Sardines in Spanish Oilve Oil 19
Cockles in Sea Salt Brine 24
White Tuna in Spanish Olive Oil 21

All wild tinned fish are served with arugula,
Castelveltrano olives, capers, sauce romesco, &
grilled Allez Bakery shourdough

MEATS & CHEESES

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

Choose 2 - 16 / Choose 4 - 29 / Choose 6 - 42

CHARCUTERIE

Sopressata Italy - Pork
Bresaola Italy - Beef
Iberico Chorizo Spain - Pork
Prosciutto di Parma Italy - Pork

FROMAGES

House Boursin Madisonville, OH - Cow's Milk
Irish Porter Cheddar Ireland - Cow's Milk
Beemster Gouda The Netherlands - Sheep's Milk
Drunken Goat Spain - Goat's Milk

SALADS

Baby Spinach *(gf,v)* 11/21
Blackberries, Candied Pecans, Goat Cheese,
Honey Shallot Vinaigrette

Fig & Apple Salad *(gf,v)* 12/23
Honeycrisp Apple, Dried Figs, Maytag Blue Cheese,
Candied Walnuts, Maple Walnut Vinaigrette

Chopped Caesar 11/21
Baby Romaine, Sourdough Croutons,
Bouquerones

Salade Lyonnaise 14
Frisee, Arugula, Haricots Verts, Bacon Lardons,
Poached Egg, Mustard Vinaigrette, Grilled Bread

MAINS

Wild Mushroom Risotto *(gf,v)* 29
Caramelized Leeks, White Truffle Oil,
Parmigiano-Reggiano

Seared Filet Mignon* *(gf)* 54
Roasted Fingerlings, 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

Grilled Duroc Pork Chop* *(gf)* 44
Creamy Gorgonzola Polenta, Wilted Greens,
Caramelized Onions, Port Wine Demi Glace

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

Concorde Burger* 23
Caramelized Onions, Arugula, Swiss Cheese,
Remoulade, French Fries

SIDES

Mac & Cheese *(v)* 13
Wild Mushroom Risotto *(gf,v)* 19
French Fries *(df,gf,v)* 9
Green Bean Amandine *(gf,v)* 10
Spinach, Beans & Roasted Garlic *(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.