

WINTERLICIOUS LUNCH

\$41 THREE-COURSE LUNCH
choice of appetizer, main & dessert

Appetizers

- PROVENÇAL SOUP
winter root vegetables, cannellini, basil pistou
- TUNA TARTARE
citrus & vanilla dressing, kohlrabi, espelette
- BEEF SALAD
roasted beet, grapefruit, whipped feta, frisée, pumpkin seeds

Mains

- BRAISED BEEF
creste di gallo pasta, gremolata, parmigiano-reggiano
- SEARED SALMON
lentilles du puy, braised turnips, lemon caper sauce
- QUARTER RÔTISSERIE CHICKEN
pomme purée, gravy, smoked mustard aioli
- RÔTISSERIE HEIRLOOM SQUASH
braised borlotti beans, tomato lemon dressing

Desserts

- CHOCOLATE MOUSSE
ecuadorian 64% dark chocolate, sea salt
- CLASSIC CRÈME CARAMEL
mulled wine poached fig
- PAVLOVA
citrus curd, passion fruit, mandarin

WINTERLICIOUS DRINKS

- PB&J MANHATTAN 2oz. 14
skrewball peanut butter whiskey, dolin vermouth,
strawberry syrup
- L'ÉTÉ ARRIVE 1.5oz. 14
olmea altos reposado tequila, meaghers triple sec, white
cranberry juice, soda
- SPICED CRANBERRY FIZZ 3oz 14
cinnamon-infused absolut vodka, cabert prosecco,
chocolate bitters, cranberry juice
- CRANBERRY FIZZ non-alc. 14
seedlip notas de agave, white cranberry juice, soda
- BEER 16oz
Lost Craft 'Coastal Wave' IPA 8
- WINES 5oz/8oz/750ml
Cabert Prosecco - Friuli, IT 12/-/55
Château de Sancerre 'Le Petit Connetable' - Loire Valley, FR 12/18/55
Château du Trignon Côtes du Rhône -Rhône Valley, FR 12/18/55

Additions

- BACON 6 SMOKED SALMON 8
- EGG (2) 6 TRUFFLE MP
- MERGUEZ 6

À la Carte

- BREAKFAST BRUSCHETTA18
labneh, heirloom tomato, avocado, basil, sourdough,
fig & pistachio dukkah
- WARM MARINATED OLIVES.9
olive oil, fresh chilies, herbes de provence
- TRADITIONAL BEEF TARTARE. APP 22 / MAIN 35
dijon mustard, shallots, capers, parsley, egg yolk, harissa
enjoy as a main with a side of frites!
- PASTIS-CURED SALMON TARTARE. APP 20 / MAIN 30
crème fraîche, pickled kohlrabi, nigella seeds,
aleppo pepper, vadouvan oil
enjoy as a main with a side of frites!
- ESCAROLE CAESAR SALAD.18
escarole, romaine, bacon bits, anchovies, parmigiano-reggiano,
olives, garlic croûtons, creamy garlic dressing
- FRENCH ONION SOUP19
three cheeses, baguette, parsley
- BELGIOIOSO BURRATA.19
heirloom beets, pickled radicchio, rhubarb chutney, olives

Pâtisserie

- BUTTER CROISSANT5
- CHOCOLATE CROISSANT.6
- ALMOND CROISSANT6
- CINNAMON & OAT BUN6

Plats Principaux

- OMELETTE. 25
wild mushrooms, goat cheese
- CROQUE MADAME CRÊPE 26
rôtisserie ham, gruyère, two sunny-side-up eggs,
pickled zucchini, béchamel
- SMOKED SALMON. 26
"socca" chickpea pancake, poached eggs, hollandaise sauce
- EGGS BENEDICT. 23
rôtisserie ham, poached eggs, spinach, toasted croissant,
hollandaise sauce, served with house salad
- LA PLUME BREAKFAST 25
two sunny-side-up eggs, bacon, lamb merguez,
roasted mushrooms, potatoes, sourdough
- RÔTISSERIE CHICKEN POT PIE 25
chicken velouté, root vegetables, sweet peas, puff pastry
- FRENCH ONION BURGER 28
caramelized onion, gruyère, dijon & rosemary aioli, served with frites
- MUSHROOMS ON TOAST. 22
poached eggs, roasted mushrooms, spinach,
hollandaise sauce, sourdough
- WAFFLE18
blueberries, peach compote, maple chantilly
- 7OZ FLAT IRON STEAK 40
two sunny-side-up eggs, sauce vierge, frites
- RÔTISSERIE CHICKEN SALAD. 26
roasted squash, caramelized onion, walnuts, feta, salad greens

Desserts

- 45% CRÈME BRÛLÉE16
sheldon creek dairy double cream, berries, sablé breton
- PARIS-BREST FOR TWO. 20
hazelnuts, orange, praline cream

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.