COEUR

START Here

OYSTERS ON THE HALF SHELL $15
By the half dozen...East Coast, West Coast or both
Mignonette, lemon

CHARCUTERIE $15
Cornichon, dijon mustard

⊙ CHEESE PLATE $16
Selection of three cheeses
Candied nuts, sliced apple, honey

%⊙ HOMEMADE CHOWCHOW $5
House pickled vegetables

FOR THE Table

%⊙ BIG GREEN SALAD TO SHARE
SMALL .... $15 LARGE $25
Local greens, shaved carrot, radish, pickled shallot, house made crouton

THE TASTING PLATE $28
Chef's selection of tasty little things
Can be made vegetarian

APPETizers

%⊙ CHILLED SUMMER CORN SOUP $8
Poblano corn salad garnish

%⊙ GRILLED TARTE FLAMBÉE $10
Zucchini, pattypan squash, arugula

CURED DUCK LIVER $12
Grilled baguette, strawberry-thyme jam

%⊙ ROASTED BEETS $9
Candied pistachios, watercress

FRIED TÊTE DU COCHON $12
Peach ratatouille

MAY WE Suggest

Sandwiches are served with hand cut fries

POUTINE BURGER $14
Brown gravy, cheese curds, confit tomato, fried potato skins *...add bacon $1*

BRISKET ON RYE $14
House-smoked brisket, raclette, honey dijon, garlic aioli, shaved romaine

%⊙ ZLT $13
Smoked fried zucchini, tomato, romaine

ROTISSERIE CHICKEN $18
Served by the half
Confit potato, carrot, cipollini onion, chicken jus

BACON WRAPPED RABBIT PORCHETTA $23
Polenta, fennel, braised rabbit leg

%⊙ THE WELLINGTON $18
Duxelles, carrot, parsnip, fennel jus

FARM RAISED TURBOT $24
Parisian gnocchi, red russian kale, lemon garlic beurre blanc

GRILLED BAVETTE $25
Frikkeh, braised chard, hen of the wood mushrooms, brandy cream sauce

⊙ PURPLE AND WHITE POTATO GNOCCHI $18
Shiitake mushroom, summer truffle

⊙ Vegetarian %⊙ Vegan

11:30am-2am, Monday-Friday
11am-2am, Saturday & Sunday

Kitchen Open 'til Midnight Daily

We accept reservations for parties of six or more.

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

A 20% gratuity may be added to parties of 6 or more.