



VIN SUR VINGT EAST VILLAGE

HAPPY HOUR
\$10 glass/\$40 bottle from our selection
4pm to 6pm

HEURES D'OUVERTURE

Dimanche à Jeudi 4pm-12am
(Sunday to Thursday)
Vendredi à Samedi 4pm-1am
(Friday to Saturday)

CHARCUTERIES

- SAUCISSON SEC \$12
Dry Sausage Plate with Pickles
- SAUCISSON À L'AIL \$12
Garlic Sausage Plate with Pickles
- MOUSSE DE FOIES DE VOLAILLE \$14
Housemade Chicken Liver Mousse Served with Toast & Mustard

- CHIFFONNADE DE JAMBON \$14
Country Style Ham, Pickles
- RILLETTE DE PORC \$14
Shredded Pork Served with Pickles & Mustard
- PÂTÉ DE CAMPAGNE \$14
Pork Paté Served with Pickles



FROMAGES

Ask For Our Daily Selection:
Brie, Goat Cheese, Blue Cheese

- Single Order \$10
- 3 For \$27
- 5 For \$36

COMBO

- 3 Fromages & 3 Charcuteries \$60

CLASSIQUE

- OLIVES \$9
Marinated Mixed Olives with Herbes de Provence
- TERRINE DE FOIE GRAS \$25
Duck Foie Gras with Candy Fig Jam
- QUICHE LÉGUMES \$20
French Tart with Cherry Tomato, Spinach, Goat Cheese, Eggs, Swiss Cheese
- ESCARGOTS \$15
Garlic & Parsley Butter
- SOUP À L'OIGNON \$16
Beef and Chicken Broth, Caramelized Onions, Gruyère

TARTE FLAMBÉES

- CLASSIQUE \$22
Sliced Heirloom Tomato, Basil Pesto, Pickled Onion
- CHAMPIGNON \$21
Alsacian Pizza, Crème Fraiche, Mushroom, Garlic, Parsley
- RAVIOLES \$25
Alsacian Pizza, Crème Fraiche, Ravioles du Royans, Gruyère



TARTINES

- TARTINE DE BRIE \$14
Melted Brie with Caramelized Honey
- TARTINE CHAMPIGNON \$13
Seasonal Mushroom, Goat Cheese, Parsley
- TARTINE BASQUE \$16
Basque Style Ham, Creamy Red Bell Pepper Spread, Espelette
- TARTINE TOMATE \$13
Beefsteak Tomato, Pesto
- TARTINE AVOCAT \$15
Crushed Avocado, Everything Seasoning, Lemon



SANDWICHES

- CLUB POULET \$19
Pullman Bread, Chicken Breast, Avocado, Tomato, Gruyère Cheese, Chipotle Mayo
- FARM CLUB \$17
Country Bread, Avocado, Egg, Red Bell Pepper, Carrots, Honey Dijon, Balsamic Glaze
- CROQUE MONSIEUR/MADAME \$20/\$22
Black Forest Ham, Gruyère, Garlic Parmesan Béchamel
- CROQUE PROVENÇALE \$18
Heirloom Tomatoes, Gruyère, Pesto, Garlic Parmesan Béchamel

SALADE

- FORESTIER \$20
Chicken Breast, Avocado, Corn, Tomato, Pickle Onion, Shallot Dressing, Mixed Green
- JARDIN (VEGAN) \$16
Cucumber, Tomato, Carrots, Beet, Vinaigrette, Mixed Green

VERRINES (SERVED COLD)

- COLD COMBO \$33
Select 3
- CONCOMBRE GRAND MERE \$11
Cucumber, Heavy Cream, Evoo, Garlic
- CAROTTES RAPÉES \$11
Shredded Carrots, Raisin, Lemon Vinaigrette
- BEET DU SUD \$13
Beet, Parsley, Shallot Vinaigrette



CASSOLETTES (SERVED HOT)

- HOT COMBO \$45
Select 3
- BOURGUIGNON \$20
Braised Beef Stew, Bacon, Red Wine, Carrot, Potato, Pearl Onion & Mushroom
- POULET CRÈME \$16
Creamy Chicken Stew & Mushrooms
- RATATOUILLE \$16
Fresh Summer Vegetable Ragout with Garlic, Olive Oil & Herbes de Provence
- RAVIOLE GRATINÉ \$20
Raviole du Royans, Heavy Cream, Gruyère



DESSERTS

- TARTE CITRON \$12
Classique French Lemon Tart with Chantilly
- GÂTEAU AU CHOCOLAT \$12
Warm Chocolate Cake with Chantilly

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness