



Winter

SHAREABLES

Herb Frites 8
Garlic Aioli

Lyonnaise Salad 15
Frisée Lettuce, Arugula, Lardon, Mustard
Vinaigrette, Croutons, Poached Egg

Smazak (smah-zhock) 17
Czech Fried Cheese Style, Smoked Gouda, Grilled
Bread, Slaw, Tartar Sauce

Seared Porcini Spaetzle 16
Foraged Mushrooms, Heirloom Cider Jaeger,
Aged Parmesan

Langos 16
Czech Fry Bread, Crème Fraiche,
Pickled Shallots, Parmesan, Arugula

Soy Glazed Brussels 14
Lardon, Fresh Raspberries

Cheese Board 18
Lemon Thyme Chevre, Manchego, Gruyere,
Brie, Olives, Grain Mustard, Toasted Baguette

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Please notify your server or tender of any allergies or dietary restrictions.

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

SUPPERS

French Onion Soup 13
Traditional, Melted Gruyere on Baguette

Mussels 22
White Wine, Garlic, Shallot, Tomato,
Chorizo Sauce

Fish & Frites 22
Cider Battered Icelandic Cod,
Herb Frites, House Tartar

Goulash 24
Czech Goulash, Braised Beef, Potato, Pearl Onion,
Bread Dumpling, Light Gravy, Crème Fraiche

Pork Schnitzel 18
Pork Gravy, Asparagus, Shaved Parmesan Cheese

Coq Au Vin 27
Half Pan Roasted Chicken, Pomme Puree,
Roasted Carrot and Shallot, Lardon, Cab Au Jus

Faroe Island Salmon* 27
Pan Seared Salmon, Duck Fat New Potato, Shaved
Fennel, Bearnaise

Shrimp Pasta 24
Tagliatelle, Light Alfredo Sauce, Pecorino Cheese

Bistro Burger* 20
8oz Beef Patty, Compound Brown Butter,
Creamy Horseradish Sauce, Caramelized Onion
Bacon Jam, Brioche