

convivial

LUNCH

BITES TO START

GARLIC BREAD

parmesan,
tomato & olive
spread
5

POTATO CHIPS

mushroom, onion
dip
5

OLIVES

Mediterranean
mix
4

WARM BAGUETTE

served with butter
3

PANISSE

chickpea fries,
harissa aioli
7

HORS D'OEUVRES

LEEKs DIJONNAISE

mustard vinaigrette, croutons,
hardboiled egg, capers
13

MIXED GREEN SALAD

dijon vinaigrette
11

WEDGE SALAD

light blue cheese dressing,
iceberg lettuce, turkey bacon bites
13

LYONNAISE SALAD

curly endive, bacon, poached egg,
crouton, vinaigrette
15

ROASTED CAULIFLOWER

beet & sesame puree, barberry,
dried apricot, za'atar, mint
12

BURRATA

cucumber & tomato salad, basil,
breadcrumbs
15

BEEF CONSOMME

oxtail, root vegetables,
horseradish condiment
15

CHEESE - 3 for 15, 5 for 23

FOURME d'AMBERT

cow, semi-soft, pasteurized

NEWBURG TOMME

sheep, firm, raw

P'TIT BASQUE

sheep, semi-firm, raw

CAMEMBERT

cow, soft, pasteurized

GRAYSON

cow, semi-soft, raw

COUPOLE

goat, soft, pasteurized

SANDWICHES & TARTINES

WHITEFISH SALAD & FRIES

grilled multigrain Tartine, fries
14

QUICHE

leeks, gruyere, mixed green salad
17

FRIED CHICKEN SANDWICH

cole slaw, fries & green salad
16

BURGER

cheddar cheese, bacon, fries & green salad
18

FRIED BLUE CATFISH SANDWICH

slaw, tartar sauce, fries & green salad
15

EGG, CHEESE, & BACON SANDWICH

fries & green salad
14

JAMBON BEURRE

classic French ham & baguette sandwich,
cornichons, chips
14

TOMATO SOUP & GRILLED CHEESE

16

SMOKED SALMON & BRIOCHE

onion, hardboiled egg, capers, crème fraiche
17

ENTREES

BEEF TARTARE

fries and salad
21

"PETITS POIS A LA FRANCAISE"

braised English peas, carrots & lettuce, celery
root sauce, crispy sunchoke & sun flower seeds
19

MUSSELS & FRITES

MARINIÈRE – white wine, garlic, thyme
23

CHORIZO BASQUAISE – tomato, bell pepper,
spicy chorizo sausage
25

OMELETTE

chives, gruyere, fries & salad
17

SPICY LAMB SAUSAGE

crispy chickpeas, crostini
15

STEAMED SEA BASS

vegetable sofrito, bouillabaisse broth
21

COBB SALAD

romaine, avocado, bacon, cheddar cheese,
tomato, egg, turkey, red onion
buttermilk dressing
18

TROUT AMANDINE

roasted almonds, haricots verts,
lemon brown butter, capers
19

BRAISED PORK BUTT PASTA

white wine, tomato, picholine olive,
broccoli rabe, bacon, parmesan
18

Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs, or unpasteurized milk may increase risk of food born illness.
Restaurant does not assume liability for accidental cross contamination
20% gratuity included on all parties of 6 or more.

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NON-ALCOHOLIC DRINKS

Ice tea · 3

lemonade · 4

Arnold palmer · 4

Raspberry almond cooler · 6

Orange cream soda · 6

Soda (\$1 refills) · 3

SPARKLING

N/V · Gruet Sauvage · Blanc de Blanc · New Mexico · 13

N/V · Domaine Chandon Brut Rose · Napa Valley · CA · 16

N/V · Charles Urban · Champagne · 16

WHITE

Melon de Bourgogne · 2017 · Clos de la Fontaine · Muscadet Sèvre-et-Maine · Loire · 12

Sauvignon Blanc · 2017 · Domaine de Pepouy · Cotes de Gascogne · 9

Sauvignon Blanc · 2017 · Elizabeth Spencer · Mendocino · CA · 13

Chenin Blanc · 2017 · Champalou · Vouvray · Loire · 13

Riesling · 2017 · Jean-Luc Mader · Alsace · 12

Pinot Auxerrois · 2015 · Les Vins Pirouettes - Saveurs de Julien · Alsace · 14

Chardonnay · 2017 · Jean Marc Brocard · Margote · Vin de France · 12

Chardonnay · 2017 · Cline · Sonoma · CA · 9

ROSE

Syrah/Carignan · 2018 · Moulin de Gassac "Guilhem" · Pays d'Hérault · 11

RED

Gamay · 2017 · Les Vignerons de Bel Air · Beaujolais Villages · 10

Pinot Noir · 2016 · Foris · Rogue Valley · OR · 11

Grenache/Syrah · 2016 · Château de Marjolet · Côtes du Rhône Villages Laudun · 13

Merlot/Cab Sauv · 2016 · Chateau Grand-Portail "La Croix Blanche" · Haut-Benauge · Bordeaux · 14

Cabernet Sauvignon · 2015 · Buried Cane · Columbia Valley · WA · 10

Zinfandel · 2016 · Mauritsen Family Winery · Dry Creek Valley · CA · 15

BEER

Port City · Downright · Pilsner · 4.8% · Alexandria, VA · 16oz · 7

Allagash · White · Belgium Wheat · 5.2% · Portland, ME · 16 oz · 8

Solace Brewing · Partly Cloudy · New England Style IPA · 7.5% · Dulles, VA · 16 oz · 8

Evolution Craft Brewing · Lucky 7 · Porter · 5.8% · Salisbury, MD · 12oz · 7

Mustang Sally Brewing · Article One · Amber Lager · 5.5% · Chantilly, VA · 16oz · 8

Dubuisson Brewery · Cuvee Des Trolls · Belgian Pale Ale · 7.00% · Belgium · 16oz · 9

3 Stars · Citra Lemon Peel Saison · 5.2% · Washington, DC · 16oz · 9

Cidrerie Nicol · "Cidre Bouche" · Cidre de Rhuys Brut · 5.5% · Brittany, France · 12oz · 9

Old Ox Brewery · Cherry Blossom FestivALE · Farmhouse Ale · 5.0% · Ashburn, VA · 16oz can · 9

COCKTAILS

Walnut Old Fashioned · Republic Restoratives Borough Bourbon · orgeat · black walnut bitters · 14

Martini · gin · dry vermouth · orange bitters · 13

Manhattan · rye · Cocchi Tourino · Angostura bitters · 14

Cosmopolitan · vodka · lime · cranberry · Cointreau · 12

Bellini · peach or passionfruit · 10

Aperol Spritz · Aperol · sparkling wine · 11

Pamplemousse Rosé · rosé · grapefruit · simple syrup · 10

Bloody Mary · vodka · tomato · horseradish · pepper · 10