

Joli

WINTER 2017

SMALL & SHARE PLATES

Bread & Olives.....\$5

housemade focaccia, marinated olives

Frites & Aioli.....\$6

shoestring fries, roasted garlic aioli

Deviled Eggs.....\$7

castelvetro, speck, yukon, piment d'espelette

Mushroom Flatbread.....\$12

kale, sauce mornay, cured egg yolk, chili oil

Mussels & Fennel.....\$14

smoked potato, preserved lemon, cream

Fried Pork Cheek Terrine.....\$14

quince, frisee, black garlic

VEGETABLES

Butter Lettuce Salad.....\$8

finest herbs, almond, champagne vinaigrette

Roasted & Pickled Beets.....\$10

millet, pepita & chia crisp, dill, vanilla oil

Baby Carrots & Turnips.....\$12

parsnip, pistachio, carrot tops, pickled sultana

Delicata Squash & Burrata.....\$14

apple, huckleberry, brown butter, sherry vinegar

Roasted Cauliflower.....\$13

buttered crumb, salsa verde, sauce mornay

LARGE PLATES

Market Fish.....MP

Squash & Mushroom Ragu.....\$21

polenta, pine nut, charred onion, sage

Ricotta Cavatelli.....\$23

braised rabbit, marjoram, parmesan

Steak Frites.....\$24

grass fed petite tender au poivre et au cacao, dijon sauce, frites

Burger.....\$17

housemade bun, grass fed beef, gruyere, aioli, caramelized onion, lettuce, ketchup, frites

Please let us know of any allergies or food sensitivities at the beginning of your visit.
The consumption of potentially hazardous raw or undercooked foods may result in foodborne illness.