



CHICKLETS

CHEESE BOARD 7 FOR EACH

President-Brie
Great Hill- Blue Cheese
Artequeso-Manchego
Tilla mook - Smoked Cheddar
Somerdale-Wensleydale

CHARCUTERIE BOARD 8 FOR EACH

Duck Sausage
Duck Prosciutto
Duck Paté

BEEF TARTARE 14

prime tenderloin, dijon, egg yolk

SMOKED SCALLOP CEVICHE 12

avocado, cherry tomatoes

BEET & GOAT CHEESE 9

salmon roe

FLEDGLINGS

ROASTED EGGPLANT 9

citrus yogurt, fresno chili, pistachios

CHARRED BROCCOLINI 9

almond pureé, lemon curd

PAPPARDELLE WITH CONFIT 15

pistachios pesto, breadcrumbs

LAMB BOLOGNESE 14

lamb ragout, spaghetti

GRILLED HEAD ON SHRIMP 16

capers & lemon

CRAB & PEA PANNA COTTA 12

ESCAROLE SALAD 10

toasted almonds, parmesan, green goddess

ALIGOT 12

gruyere, pomme purée

THE DUCKING ENTREES

DUO OF BEEF 29

filet, braised beef, potatoes, red wine jus
Add Foie 9

DUCK CONFIT 22

lyonnaise potatoes

GRILLED TUNA 23

confit tomatoes

DDG BURGER 24

angus beef, blueberry jam, foie gras

CHICKEN CLUB 14

house mayo, dijon, tomato, bacon, lettuce

CAULIFLOWER BANH MI 12

red pepper romesco, pickled cauliflower

STEAK SANDWICH 15

house mayo, dijon, tomato, lettuce

HONEY ROASTED DUCK 26

carrots, hazelnut vinaigrette, bing cherry reduction
Add Foie 9

ROASTED CAULIFLOWER 18

red pepper romesco

PAN SEARED SALMON 26

squash blossoms, champagne beurre blanc

CHICKEN FORGIONE 21

potatoes, broccolini, chicken demi

CÔTE DE BOEUF 102

36 oz bone-in ribeye, potatoes
accompanied with red wine reduction, compound
butter and chimichurri
recommended for 2

*IN THE TRUE STYLE OF A BRASSERIE, ALL ITEMS
WILL BE SERVED AS THEY ARE PREPARED*

