

lunch menu

SRB on-the-go

express lunch, all items served at once
2 for \$10/3 for \$15

flying dog brewery, doggie style, classic pale ale
flying dog brewery, raging bitch, belgian style ipa
srb white or red wine of the moment
cinnamon basil lemonade

baby greens, shallot, carrot, cucumber, mustard champagne vinaigrette
variations of beet, arugula, bacon, chevre, lemon
tuna tartare, sesame, cucumber, caper, lemon

squid ink ravioli, butternut squash, beech mushrooms, hazelnuts
"slider", carmelized onions, chutney, micro frites
cheese steak, red onion, pepper, blue cheese aioli, micro frites
"cochon", confit pork, alsatian mustard, goat cheese, brioche, jus, micro frites

starters

onion soup		8
	crouton, parmesan tuile	
oysters on the half shell		13 half
	mignonette gelée, morello cherry cocktail sauce, lemon	24 dozen
wilted spinach		9
	carrot, cucumber, crispy shallot	
charcuterie		15
	assortment of house made pâtés, and cured meats, cornichons	
steak tartare		16
	finely chopped raw hanger steak, capers, onions, cornichons, quail egg	
moules		10
	mussels with choice of: golden ale, garlic white wine or fennel cream	
cheese plate		3 for 15
	with tarragon dijon mustard, agave nectar, lingonberry compote, crostini	5 for 25
mild	green hill, sweet grass dairy, ga—double-cream, buttery, creamy tumbleweed, 5 spoke creamery, pa—firm, supple, grassy camembert, val de saône, france—creamy, soft, delicate	
robust	p'tit basque, france—nutty, rich manchego, la mancha, spain—buttery, nutty, hint of spice fleur vert, perigord, france—tangy and creamy, anise and juniper	
blue	fourme d'ambert, puy-de-dôme, france —semi-hard, creamy and firm roquefort, roquefort- sur- soulzon, france—tangy, crumbly, smoky, sweet bay blue, chapeles country creamery, md—creamy, rich, tangy	

salads

arugula salad	9
fennel, pear, carrot, shaved parmesan	
trio of beet salad	9
variations of beet, spinach, bacon, chevre, onion marmalade	
mediterranean salad	11
boston bibb, heirloom tomatoes, cucumber, niçoise olives, feta, capers, balsamic	
wilted spinach	9
carrot, cucumber, crispy shallot	
with grilled steak	14

entrees

croque monsieur	12
open faced ham on sourdough toast, gruyère béchamel	
jumbo lump crab cake sandwich	15
toasted brioche, fennel apple slaw, duck fat frites	
bistro burger	11
caramelized onions, chutney, pickle, duck fat frites	
roasted toulouse sausage	12
sauerkraut, parsley potatoes, caramelized onion, alsatian mustard	
steak frites	17
hanger steak, balsamic brown butter, duck fat frites	
halibut	20
roasted tomato, couscous, beech mushroom, caper	
squid ink ravioli	14
butternut squash, beech mushrooms, hazelnuts	
lobster salad sandwich	20
apple, fennel, red onion, boston bibb on toasted sourdough	
moules and duck fat frites	16
choice of: golden ale, garlic white wine or fennel-pernod cream	

soft drinks.....3

iced or hot tea.....3

voss sparkling or still.....4 small/8 large

small french press.....4

large french press.....6

coffee blends available: shab row bistro blend, banner school blend , or decaf
 \$1 of banner school blend proceeds donated to the banner school

consuming raw or undercooked fish, shellfish, meats, and or poultry may increase your risk of contracting a foodborne illness,
 especially if you have a compromised immune system