

STARTERS

soup du jour	7
french onion soup	9
chicken liver mousse, seasonal gelée, toasted bread	9
braised pork skewer, harissa jam, tartar sauce	9
smoked salmon tartine, creamy goat cheese, capers, olives	10
basket of soufflé potato crisps Luc's aioli	9
olive oil toasted baguette, tapenade, tomato jam, fromage blanc	7
grilled calamari salad, cucumber, onion, chickpeas, sherry vinegar	12
salade Lyonnaise, bacon, soft boiled egg, herb crouton	11
Boston lettuce, toasted walnut, red wine vinaigrette	8

TO START OR FINISH

assorted artisanal cheese	
one	4.5
three	11
five	18

HAPPY HOUR EVERYDAY

4:30PM - 6:30PM

SUNDAY BRUNCH

10:00AM - 1:30PM

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ENTREES

grilled beef onglet steak, infused peppercorn sauce, fries	20
grilled pork chop, sage mustard rub, seasonal vegetable	19
boeuf bourguignon stew, mushroom, carrot, potato	18
northwest seafood bouillabaisse, clams, mussels, calamari, crostini rouille	23
whole trout amandine, potato, parsley, almond, lemon	22
herb roasted half chicken, cauliflower, pomegranate	18
house made lamb sausage, braised cabbage potato, mustard jus	18
white bean cassoulet, duck confit, lamb sausage, frisée salad	23
lamb sausage pizza, picholine olive, herb ricotta, mozzarella	15
pizza margherita, tomato, mozzarella, garlic, basil	13
burger, Luc's aioli, tomato jam, caramelized onion, fries	13
house braised pork belly on filone bread, apple parsnip slaw, house pickle, smoked aioli, fries	13
Braised beet tagine, m'hamsa, pistachio, orange salad	17

LE MENU DU JOUR

3 COURSE PRIX FIX MENU SERVED NIGHTLY

ON THE SIDE

house cut fries, Luc's aioli	6
sautéed spinach	7
basket of soufflé potato crisps Luc's aioli	9
white bean stew, arugula, bacon	7