THE GREEN HOURS

Available 3 to 6pm Monday - Saturday

FOOD

***PEI Mussels**, White Wine, Dijon, Saffron $8*
***Escargots**, Ricard Parsley Butter $8*
***Viande et Fromage,** Chef's Selection $8*
***Petite Croque Monsieur**, Jambon Fume, Mornay $6*
***Muffuletta**, Rillette, Giardiniera $8*
***Pomme Frites.** Garlic Aioli $4*
***Pickles**, Market Varioations $4*
***Croquettes,** Dijon Crema $6*
***Petite Salade Maison** $4*
Chilled Connecticut Oysters,
Chartreuse Mignonette $2.75 per piece

COCKTAILS

$8

***French 75** - Champagne, Cointreau, Gin, Lemon, Sugar*
***Westside** - Lemon Vodka, Lemon Juice, Simple Syrup, Mint*
***French Martini** - Vodka, Cassis, Pineapple*
***The Prosecutor** - Rye, St.Germain, Chartreuse, Lemon, Dry Curacao, Bitters*
***April in Paris** - Champagne, Cognac, Lemon, Sugar*

WINE

White Wine

Veuve du Vernay Sparkling Rose
La Petite Perriere Sauvignon Blanc
Cotes Mas Blanc-
White Blend

$7

Red Wine

Chateau Lacure Bordeaux
Barton & GuestierCabernet
Cotes Mas Rouge-
Red Blend

$2 Off All Draft Beers

VINS EN VEDETTE
featured wines

**Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meets, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.*

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