

Clink!

"Gathering over food is one of life's most timeless joys."

Starters



Oysters On The Half Shell gf - \$5/oyster or 6/\$28 *

Cabernet Sauvignon mignonette, seasonal granita

Duck & Strawberry Tart - \$16 ♦

Flaky puff pastry layered with chevre spread, strawberry serrano preserves, house cured duck prosciutto, & fresh seasonal greens

Escargot en Croûte 6 each - \$18

Snails in butter, parsley, thyme, garlic, topped with puff pastry

Caviar Bump with Champagne Shot gf - \$19 *

1/8 oz of caviar, shot of Champagne
~NA Champagne available

Raclette - \$25

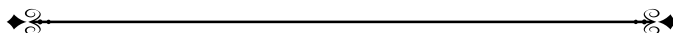
Melted alpine cheese, golden potatoes, ham, seasonal pickles, baguette

Assiette De Fromage - \$26

3 select cheeses, variety of house pickled vegetables, seasonal jam, almonds, select meats, crostini

Accoutrements

Perfect for pairing with à la carte entrées



Brioche Pop-Up vegetarian - \$8

House brioche, local honey, Maldon sea salt, Beurre de Baratte (French butter)

Pommes Frites gf, vegetarian - \$9

Housemade truffle aioli & fry sauce, truffle salt

Beet & Citrus Crudo gf, vegetarian - \$12 ♦

Roasted beets with cinnamon, pink peppercorn, & thyme, orange wheels, dried apples, baby arugula, with a lemon, honey, & horseradish crème fraîche dusted with walnuts

Soups & Salads



French Onion Soup - Cup \$8/Bowl \$12

Caramelized onions, gruyère, toasted baguette

Rhubarb Gaspacho gf, vegan - Cup \$8/Bowl \$12 ♦

Rhubarb, raspberries, hint of habanero, garnished with pickled rhubarb & chive oil

Brittini's Salad - \$18 ♦

Green buttermilk dressing, peas, asparagus, red onion, radish, pecorino romano, & garlic breadcrumb

~add Lemon Brined Chicken Breast +\$8

Potato Mille-Feuille gf, vegetarian - \$12

Compressed golden and crisp potato layers finished with whipped gruyère & mimolette cheese

Broccolini vegetarian - \$13 ♦

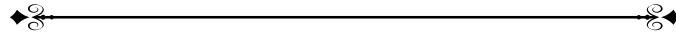
Sautéed Broccolini, lemon and calabrian chile vinaigrette, garlic parmesan tuile



"An invitation to share something beautiful together."

Entrées

Served à la carte



Steamed Clams - \$20 *

Clams in white wine & butter sauce with shallots, garlic, and chili flakes, served with baguette

Ratatouille gf, vegan - \$18

Tomato, eggplant, zucchini, herbs de provence

Goat cheese dumplings vegetarian - \$23 ♦

Goat cheese rolled dumplings in a light butter sauce with seasonal vegetables of spring onion, asparagus, mushrooms, and snap peas

Clink! Burger - \$30 *

*8oz house ground beef patty, gruyère, bacon, onion jam, crispy shallots, aioli, brioche bun,
~choice of fries or salad with Gathering Together Farm greens and house dressing
~gluten free bun available per request*

Poulette gf - \$32

Half roasted Mary's free range chicken, dijon, fine herbs

Steak Au Poivre gf - \$42 *

Sirloin steak, green peppercorn sauce, green peppercorn medley butter, crispy shallot

Duck a l'orange gf - \$48 *

Duck leg and breast, Grand marnier, fresh orange, sherry vinegar, demi-glace

****Our Menu is thoughtfully curated by
Executive Chef Brittini Armenta, Chef de Cuisine Amber Armenta, &
Sous Chefs Devan Ortega & Jadyn Dunbar**

~ Parties of 6+ include a 20% gratuity to reflect our team's level of service.
~ Please inform your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.

♦ Featured Seasonal items: Our seasonal dishes evolve throughout the year to capture the taste of each season