

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

Mushroom Tart - \$16 ♦
Puff pastry tart topped with oyster & shimeji mushrooms with comté cheese, crispy prosciutto

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

Soups & Salads



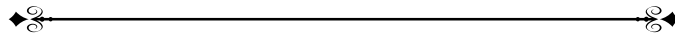
French Onion Soup - Cup \$8/Bowl \$12
Caramelized onions, gruyère, toasted baguette

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

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

Potato Mille-Feuille gf, vegetarian - \$12
Compressed golden and crisp potato layers finished with whipped gruyère & mimolette cheese

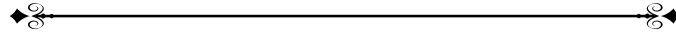
Broccolini vegetarian - \$13 ♦
Sautéed Broccolini, lemon and calabrian chile vinaigrette, garlic parmesan tuile

Clink!

"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

Lamb & Beef Ragu \$26 ♦

Spiced lamb and ragu, calabrian chile, ricotta cavatelli

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

Barramundi Meunière gf - \$34

Flaky white fish, brown butter, capers, parsley

Steak Au Poivre gf - \$42 *

Petite N.Y. 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 Brittni Armenta, Chef de Cuisine Amber Armenta, &
Sous Chefs Devan Ortega & Jady 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



Kids Menu

Lunch/Dinner

For our guests 12 & under

GRILLED CHEESE \$12

*Melted gruyère & mimolette cheese
on housemade brioche, served with fries
~Add ham +\$3*

BUTTER PASTA \$5

Cavatappi noodles tossed in butter

SIDES

FRUIT - \$5

Mixed seasonal fruit

FRIES - \$5

Served with ketchup

Bon appétit!