



## S T A R T E R S

### OYSTERS

Fresh lemon,  
mignonette 1/2 dozen - \$20

### WARMED OLIVES

Espelette pepper - \$8

### BURRATA

Prosciutto, fig spread, pistachios,  
grilled bread - \$22

### FINGERLING POTATOES

Smashed, fried, mustard aioli - \$15

### CAULIFLOWER TARTARE \*(V) - \$15

### DEVEILED EGGS \$9

### SALMON CARPACCIO

Smoked salmon, capers, pecorino  
cheese, lemon - \$21

FRIES - \$10 | GARLIC FRIES - \$14

RATATOUILLE - \$13

RADDISH + BUTTER - \$8

PICKLED VEGETABLES - \$8

DUCK PÂTÉ - \$8

FRIED SHALLOTS & CAPERS - \$10

## M A I N S

### CHICKEN PAILLARD

Tenderized chicken thigh, shallots,  
garlic, capers, white wine butter  
sauce, frisee - \$22

### COSTEAUX BURGER

Brioche bun Wagyu, chipotle aioli,  
aged white cheddar, secret sauce,  
bacon jam, pomme frites - \$25

### MUSSELS

Mussels, white wine, garlic,  
shallots, caramelized onion, grilled  
bread - \$32

### DAILY CATCH

Breaded, lemon caper, white wine,  
butter, seasonal vegetable - \$AQ

### BRAISED SHORT RIB

(GF) Slow braised angus short ribs,  
mushrooms, peas, mashed potatoes  
- \$38

## S A L A D S

### SALADE VERTE (V) (GF)

Russian River mixed baby head  
lettuce, herbs, white balsamic  
vinaigrette - \$13

### SEASONAL SALAD \*(V) (GF)

mixed baby head lettuce, orange,  
blood orange, pickled red onions,  
candied almonds, honey goat cheese,  
white balsamic vinaigrette - \$19

### NIÇOISE SALAD

Mixed baby head lettuce, Tombo  
tuna, olives, potatoes, sun-dried  
tomato, onion, green beans, egg,  
Dijon vinaigrette - \$24

## S O U P

### FRENCH ONION SOUP

\$9/cup | \$13/bowl

## D E S S E R T

### GRAMMIE'S COOKIE

Allow 15 minutes. Skillet baked,  
Gelato - \$15

PROFITEROLES - \$13.50

### PEDRONCELLI FOUR

GRAPES PORT - \$12