



S T A R T E R S

OYSTERS

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

WARMED OLIVES

Espelette pepper - \$8

BAKED CAMEMBERT

Costeaux crostini, delicata squash,
buttered leeks, mushroom, shaved
chestnuts, pomegranate seeds,
calabrian honey drizzle - \$20

FINGERLING POTATOES

Smashed, fried, mustard aioli - \$15

CAULIFLOWER TARTARE *(V) - \$15

DEVEILED EGGS - \$9

BRAISED SHORT RIB

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

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

HOUSE MADE RAVIOLI

Ricotta filled raviolis, butter leeks,
delicata squash, kale, creamy
butter sauce, pomegranate seeds
and Parmesan cheese - \$22

GRILLED STEAK

The best cut on the market, grilled
to perfection, seasonal vegetable
- \$AQ

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, seasonal fruit, delicata
squash, shaved fennel, pickled red
onions, blue cheese crumbles,
candied walnuts, pomegranate
seeds, white balsamic vinaigrette
- \$19

ROASTED BEET

SALAD(V) Roasted pickled
beets, roasted delicata squash,
pomegranate seeds, fried goat
cheese, candied walnuts, radicchio,
persimmons, white balsamic
vinaigrette - \$18

FARRO SALAD Roasted sweet
meat squash, roasted brussel
sprouts, roasted cauliflower, pea
shoots, radicchio, pepitas, ricotta
salata, shaved parmesan, red white
anchovy garlic vinegarete - \$20

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