

Dinner Menu

First \$12

LEEK VINAIGRETTE

Soft boiled egg, dijon, leek ash

FLUKE

Brown butter, sherry, caper, lemon

LAMB TARTARE

Olive, fava bean, crème fraîche, espelette

Second \$15

ASPARAGUS

Spring onion, maple, hazelnut, herbs

SCALLOP

Sea urchin, ginger crème, cabbage, mint

SWEETBREAD

Crab, eggplant, citrus, espelette

Third \$24

BEET BOURGUIGNON

Carrot, pearl onion, mushroom

MONKFISH

Jerusalem artichoke, hen of the wood, mussel

CHICKEN

Potato, sorrel, lemon preserve

PORK

Headcheese, grape must, mustard greens

DUCK BREAST

Endive, orange, smoked almond

Fourth \$8

RHUBARB

Lemongrass jelly, biscuit, vanilla ice cream

PARIS BREST

*Praliné cream, candied almonds
and hazelnuts, mandarin*

CHOCOLATE

Cardamom, caramel rocks, yogurt sorbet

GRAPE CLAFOUTIS

Muscat grape, whipped crème chantilly, lime

Rebelle

Cocktails

RICKEY

rum, apricot eau de vie, lime

VIEAUX CARRE

brandy, rye, benedictine, bitters

MINT JULEP

bourbon, brandy, grapefruit, maple

BIJOU

gin, vermouth, chartreuse, orange bitters

COBBLER

brandy, soda, fruit

MANHATTAN

bourbon or rye

FRENCH 75

gin, lemon, sparkling wine

ROSE

vermouths, kirsch, grenadine

KIR NORMAND

cider, cassis

SIDECAR

cognac, lemon

POUSSE CAFE

a layering of traditional and untraditional liqueurs

ALEXANDER

gin, crème de cacao, smokey whipped cream

Beers

FIRESTONE WALKER, “*union jack*”, *paso robles, california*

GENESEE BEER, “*pale lager*”, *rochester, new york*

NEW HOLLAND MONKEY KING, “*saison*”, *holland, michigan*

NORTH COAST SCRIMSHAW, “*pilsner*”, *fort bragg, california*

BROOKLYN BREWERY, “*lager*”, *utica, new york*

PIETRA COLOMBA, “*witbier*”, *corsica, france*

SIERRA NEVADA, “*pale ale*”, *chico, california*

ROGUE, “*hazelnut brown ale*”, *newport, oregon*

BELL'S OBERON, “*wheat beer*”, *kalamazoo, michigan*

SMUTTYNOSE HAYSEED, “*grisette*”, *hampton, new Hampshire*

Rebelle