

GRETA SOLOMON'S

DINING ROOM

Blackbird Co. organic sourdough + butter \$7

Olives Niçoises | orange + rosemary \$9

Huîtres | east coast oysters on the half shell, horseradish, lemon \$24 / \$46

Fromage | selection of 3 french cheeses with accoutrements \$28

Pâté de Foie | chicken liver pâté, pear & ginger chutney \$17

Brandade Croquettes | salted cod, peperonata, lemon, dill \$16

Salade Petite Bijou | gem lettuce, pistachios, fines herbes dressing \$16

La Salade de Greta | bibb, frisée, celery, vanilla, pear & grapefruit segments \$18

Risotto à l'orge Verte | barley risotto with fresh summer green vegetables \$32

Steak Tartare | beef tenderloin, quail egg, horseradish, crostini \$36

Magret de Canard | duck breast, du puy lentils, carrot purée \$35

Steak Frites | 6 oz bavette, served med rare + duck fat fries, aioli \$36

Haricots Verts | almonds, shallots, beurre noisette \$15

Crème Brûlée | madagascar vanilla \$12

Pot de Crème au Chocolat | fresh fruit \$12

Bread Pudding | sourdough, miso caramel, vanilla crème, almonds \$12

Crème de Citron | raspberry, pistachio \$12

Tuesday-Saturday 6-10 o'clock
Reserve on OpenTable