

Marché

HAPPY HOUR MENU

FRESH OYSTERS \$1.50 each
daily selections of fresh oysters

OCTOPUS

harissa/green olive/potato

10

CARAMELIZED CHEESE SOUFFLÉ

Comté/butternut squash velouté/patty pan

11

SALMON TARTARE *GF, DF*

Meyer lemon/finger lime/tobiko/potato crisp

10

BEET TARTARE *V GF*

hazelnuts/apple/goat cheese

8

HUDSON VALLEY FOIE GRAS TERRINE

date marmelade/cranberry ginger/warm brioche

14

FLATBREADS

MUSHROOM *V*

mozzarella/arugula/basil pesto

7

TUNA

crème fraîche/green onions/capers

11

TOMATO MOZZARELLA *V*

heirloom tomatoes/basil/sun-dried tomato pesto

7

HAPPY HOUR DRINKS

Wine - \$7 glass / \$25 bottle

Pinot Grigio

Chardonnay

Côtes de Provence Rosé

Pinot Noir

Cabernet Sauvignon

Beer - \$3.5

Bud Light

Shiner Bock

Stella Artois

Amstel Light

Cocktails - \$6

RASPBERRY MULE (Vodka, raspberry, citrus, ginger beer)

CUCUMBER MOJITO (Rum, cucumber, lime, soda)