



mobile restaurant week 2026

the biscuit service:
with whipped butter, smoked sea salt, & dark cane syrup

1st

fall carrot soup with cumin, coriander, chili oil,
crème fraiche, & mint

or

salad lyonnaise
with poached farm egg, bacon lardons, toasted pecan, fried chicken skin,
& champagne vinaigrette main

main

chicken pot pie
with house garlic gruyere biscuit, peas, & herbs

or

flounder (al) en papillote with simple green salad

or

pan roast hanger steak
with tallow thyme potatoes, greens, red wine gastrique,
& blue cheese herb butter

dessert

chocolate pots de crème
with chantilly, shortbread, & smoked cocoa nibs

\$50 / guest



chef jim smith