

Soup & Salads

***add to any entree salad
salmon 12, shrimp 8,
salmon skin 6

ONION SOUP "LES HALLES"	home made beef broth, onions caramelized in duck fat, crostini, gruyere	12
THE JOINT SALAD	organic mixed greens, heirloom baby tomato, red onion, artisan bacon crumbles, brioche croutons, pecorino romano, lemon-vinaigrette (or sub veggie bacon)	14
THE MEDITERRANEAN with (5) GRILLED SHRIMP	organic local mixed greens, red onion, heirloom cherry tomato, olives, cucumber, pepperoncini, feta cheese, red wine vinaigrette	17
ARUGULA & ROASTED TOMATO	wild arugula, herb roasted organic tomatoes, imported machego, white balsamic vinaigrette	11
THE FARM	organic local freckled romaine, heirloom baby tomatoes, red onion, cucumber, bacon & bleu cheese crumbles, avocado, brioche croutons, buttermilk dressing	14
SUMMER SALAD	grilled feta, grilled baguette, local heirloom tomato, red onion, fennel, basil, red wine vinaigrette	14
SIDE SALAD	organic mixed greens, heirloom cherry tomato, cucumber, onion, house vinaigrette	7

Tapas

BREAD & CIE BAGUETTE	with california arbequina cold pressed extra virgin olive oil & balsamic vinegar	5
MIXED OLIVES	selection of mixed olives	7
MARINARA GOAT CHEESE	house marinara, california goat cheese, bread & cie crostini	6
HOUSE PICKLED VEGGIES	seasonal selection	7
MARKET GREENS	local fresh organic greens sauteed with shallots, garlic, cracked black pepper	7
TRUFFLE FRIES	house cut, truffle oil, sea salt	8
PATATAS BRAVAS	yukon golds, house romesco sauce	8
WHIPPED POTATOES	yukon golds, cream, butter	6
GAMBAS AL AJILLO	sauteed shrimp (9), garlic, shallots, piment d' espelette, red chile flakes, brandy, lemon juice, parsley, bread & cie crostini	16
CHARCUTERIE & CHEESE BOARD	artisan cheeses (3), cured imported meat (3), house pickled veggies, cornichons, honeycomb, dried fruit, olives, garlic confit, nuts, bread & cie crostini	28
CHARCUTERIE BOARD	artisan cured meats (3), house pickled veggies, cornichons, dijon, dried fruit, olives, garlic confit, nuts, bread & cie crostini	18
THE JOINT CHEESE PLATE	artisan cheeses (3), honeycomb, seasonal fruit, nuts, olives, bread & cie baguette	17
CHICKEN & MUSHROOM CROQUETTES	mary's farm free range chicken, sauteed mushrooms, garlic cream sauce, micro greens	12
MAC & CHEESE	penne, cheeses, mornay add artisan bacon <u>2.5</u> or truffle oil and mushrooms <u>3</u>	11
BACON WRAPPED DATES	coachella valley dates (4) , california goat cheese, house cut artisan bacon	12
ARTICHOKE SPINACH DIP	organic spinach, artichokes, goat cheese, cream cheese, bread & cie crostini	13
CAST IRON ROASTED BRUSSEL SPROUTS	house chorizo, sunny side up mike & son's free range egg (or sub soyrizo)	14
JOINT WINGS	all natural wings, sweet chili sauce or elliot's famous wing butter	13
CALAMARI	buttermilk marinade, crispy fried, two sauces - marinara & cilantro sweet chili	13
SHRIMP & GRITS	sauteed shrimp (5), artisan bacon, geechie boy grits, cheddar, tabasco vinaigrette	17
PERUVIAN STYLE CEVICHE	fresh fish, shrimp, house squeezed lime, rocoto & aji amarillo peppers, taro chips	16
JOINT MUSSELS	prince edward island mussels <u>16</u> add truffle fries <u>5</u> or bread & cie baguette <u>2</u>	
BASQUE MUSSELS	basque broth, garlic confit, shallots, bell pepper confit, butter, parsley, chorizo	
MUSSELS MERINÈRE	garlic, shallot, parsley, chives, thyme, butter, wine	
BILLY BI MUSSELS	shallot, garlic, white wine , saffron, cream, butter	
MARINARA	merinère with the addition of tomato sauce	
BLACKENED SALMON TACOS (3)	scottish salmon, toasted corn pico, artisan corn tortillas, garlic aioli, micro cilantro	13
SPANISH PANINI	serrano ham & manchego cheese, roasted red pepper, caramelized onions, wild arugula, organic tomato confit, house spread, bread & cie baguette choice of organic mixed greens side salad or truffle fries (or sub veggie meat)	15
BURGER OPTIONS	choice of 8oz beef <u>17</u> 6oz alaskan elk <u>19</u> or marinated organic tempeh <u>16</u> ***choice of house cut truffle fries or mixed organic greens side salad	
THE JOINT BURGER	sauteed chef's mushrooms, swiss cheese, garlic aioli, bread & cie brioche bun	
CLASSIC CHEESEBURGER	dijon, pickles, organic bibb lettuce, red onion, organic heirloom tomato, cheddar, bread & cie brioche bun	
BACON & BLUE BURGER	house made bacon jam, beer battered onion rings, house bbq sauce, bleu cheese crumbles, bread & cie brioche bun	
PAN SEARED SALMON	sashimi grade scottish salmon, wilted organic market greens, organic tomato confit, lemon beurre blanc, whipped potatoes	23
CRISPY SKIN CHICKEN	mary's farm free range bone in breast, garlic & thyme, dijon sauce, whipped potatoes, grilled asparagus	21
STEAK FRITES	10 oz cedar river farms natural grass fed hanger steak, house cut truffle fries, mixed organic greens salad, choice of maitre d' butter or house port-shallot sauce	27