

Happy Hour

available from 3:00 pm to 5:30 pm | all day Thursdays



SHAREABLES

Baguette - sea salted butter	7
Pomme Frites - sea salt & espelette pepper, smoked onion aioli GF, DF, VEG	12
Cheese & Charcuterie - variety of cured meats & cheeses, house jam, pickled vegetables, cornichon, dried fruit, marcona almond, crostini GF+	36
Burrata - stone fruit, huckleberry balsamic gastrique, jambon de bayonne GF, VEG+	12
Seared Ahi Tuna* - dijon yuzu vinaigrette, avocado mousse, cucumber GF	24
Duck Liver Pâté - rosé gelée, crostini GF+	14

SALADS & VEGETABLES

6oz herbed chicken breast +12 4oz steak* +24 4oz grilled salmon* +15	
Beet & Orange - marinated red beet, arugula, mandarin, goat cheese, green goddess, pistachio GF, DF+, VEG	12
Roasted Baby Carrot - sheep feta yogurt, carrot gastrique, almond gremolata GF, VEG	12
DeLille House Salad - mesculan mix, carrot, pink peppercorn vinaigrette GF, DF, VEG	12

MAINS

Toasted Brie Sandwich - french brie, apricot jam, currant mustard, granny smith apple, ciabatta, house salad VEG	24
Moules Frites - mussels, pernod & white wine butter, pomme frites GF, DF+	28
Steak Frites* - 6oz teres major steak, pomme frites, beurre café de paris, demi-glacé GF	32
DeLille Burger* - new american cheese, butter lettuce, red onion, cornichon dijonnaise, potato bun, pomme frites GF+, DF+	28

GF - Gluten Free, GF+ - Gluten Free Option,
DF - Dairy Free, DF+ - Dairy Free Option,
VEG - Vegetarian, VEG+ - Vegetarian Option

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DRINK SPECIALS

COCKTAILS

Hugo Spritz	13
elderflower, flama d'or cava, club soda, lime zest	
Chambery Spritz	13
cassis, flama d'or cava, dolin dry vermouth, lemon zest	
French 75	13
gin, lemon, flama d'or cava	
Village Fix	13
choice of vodka, gin or tequila with lemon, pineapple, curaçao & bitters	
Classic Daiquiri	13
caribbean rum blend, lime, cane	
Whiskey Buck	13
bourbon & house ginger beer	
En Ville Old Fashioned	13
old forester bonded bourbon, pu'erh tea gum syrup, bitters, orange zest	

WINE

glass | carafe

DeLille by the Glass	12 24
DeLille, Chaleur Blanc, 2024 DeLille, Rosé, 2025 DeLille, D2 Red Blend, 2023	
Métier by the Glass	10 20
Métier by DeLille, Sauvignon Blanc, 2024 Métier by DeLille, Red Blend, 2022 Métier by DeLille, Cabernet Sauvignon, 2022	

Métier by DeLille Flight	12
2oz of each wine Métier, Sauvignon Blanc, 2023 Métier, Red Blend, 2022 Métier, Cabernet Sauvignon, 2022	

DeLille Essentials Flight	14
2oz of each wine DeLille, Chaleur Blanc, 2024 DeLille, Rosé, 2025 DeLille, D2 Red Blend, 2023	

DRAFT BEER & CIDER

16oz | 8

Bizarre Brewing 'television people' kölsch-weisse ale
Holy Mountain 'white lodge' belgian wit
Scapine 'retro tech' hazy ipa