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, buerre café de paris, demi-glace 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

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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

Seapine 'retro tech' hazy ipa