



**\$30 Prix Fixe or A La Carte**

*Petites Assiettes*

Soupe du Jour.....Priced Daily

Fresh Goat Cheese & Golden Beets..... 14  
*Fresh Herbs, Olive Oil*

3 Oysters.....3/ea  
*On the Half Shell, Mignonette*

Saumon Tartar.....14  
*Sesame, Avocado, Citrus, Salad*

Leeks Vinaigrette .....12  
*Grilled Leeks, Shallots, Homemade Vinaigrette*

Grilled Seasonal Amish Green Asparagus .....14  
*Port Balsamic Reduction, Olive Oil, Parmesan*

Burrata & Heirloom Cherry Tomato Salad.....14  
*Fresh Herbs, Olive Oil*

Sautéed Calamari or Shrimp.....14  
*Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil*

Salade Frisée aux Lardons .....14  
*Pancetta, Poached Egg, Vinaigrette*

*Plats Principaux*

Piperade.....16  
*Méchouia, Jambon de Bayonne, 2 Eggs Sunny up, Fries*

Omelette Basquaise.....14  
*Onions, Potatoes, Peppers, Petite Salade*

Omelette Fromage..... 14  
*Gruyère, Herbs, Petite Salade*

Croque Monsieur ou Madame.....14  
*Jambon de Paris, Gruyère Béchamel, Petite Salade (allow 15 minutes)*

Eggs Benedict.....14  
*Jambon de Paris, Spinach, Hollandaise, Petite Salade*

Grilled Chorizo.....16  
*Méchouia, 2 Eggs Sunny Up, Fries*

***Basket Viennoiseries!***

2 Croissants  
2 Pains au Chocolat  
\$10  
Or \$3 each

**Special A La Carte Only Menu**

Trout Meunière 23  
*Lemon, Caper, Shallot Sauce, Pomme Paille*

Grilled Bronzino 28  
*Fennel Purée, Salade*

Grilled Norwegian Salmon 26  
*Green Salad & Olive Oil, Lemon Juice*

Beef Tartare 16  
*Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Petite Salade*

Steak Frites 27  
*Sirloin Steak, Pomme Paille, Beurre Maître d'Hotel*

Pan Seared "Foie Gras" 19  
*Toasted Bread, Roasted Apples, Port Reduction*

Chicken Paillard 21  
*Herb, Olive Oil Marrinade, Amish Salad*

**SPECIALS**

***Grilled Pork Sausage 23***  
*Locally Sourced. Frites*

***Jumbo Crab Meat Salad 16***  
*Avocado, Citrus, Greens, Sesame*

***Grilled Escolar 29***  
*Amish Salad, Chilled Basquaise*

***Ahi Tuna Poké 18***  
*Citrus, Avocado, Tamari, Sesame*

**Desserts \$9**

Gâteau à l'Orange - Crème Anglaise  
Chocolate "Tainori" Mousse – Chantilly  
Fondant au Chocolat  
Sorbet – Passion Fruit, Kalamanzi, Mango, Chocolate

Apple Tarte à la Mode (Contains Almond)  
Crème Brulée  
Tarte au Chocolat - Crème au Café  
Blueberries Flambé – Kirsch, Vanilla Ice Cream 10

When placing orders, please inform your server of ANY food allergies or dietary restrictions. \*\*Our Seasonal produces is grown by Amish families of the Path Valley Farm Association. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-born illness.