



*Salades*

- Frisée Aux Lardons 14**  
*Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil*
- Poireaux Vinaigrette 12**  
*Grilled Leeks, Shallots, Homemade Vinaigrette*
- Salad Maison 9**
- Burratina And Amish Golden Beets 14**  
*Shallots, Olive Oil, Sherry Vinaigrette*
- Roasted Beets and Grilled Leeks 14**  
*Yogurt, Fresh Mint, Sherry Vinegar*
- Fresh Goat Cheese & Golden Beets 14**  
*Fresh Herbs, Olive Oil*

*Petites Assiettes*

- Beausoleil Oysters, NB, Canada.....3/ea**  
*On the halfshell, Mignonette*
- Soupe du Jour.....Priced Daily**
- Salmon Tartar.....14**  
*Avocado, Citrus, Lemon Salad*
- Beef Tartar + Frites.....16**  
*Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco*
- Jumbo Lump Crab Meat Salad (Chesapeake, MD).....16**  
*Citrus, Celery, Sesame Seed, Avocado*
- Shrimp "Ceviche".....16**  
*Lime, Red Onions, Habaneros, Cilantro, Celery*
- Calamari "Provençale" Sautéed Calamari, Olives with Pits.....16**  
*Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil*
- Pan Seared Foie Gras.....19**  
*Port Reduction, Roasted Apples, Toasted Bread*
- Ris de Veau au Madère Sautéed Sweetbreads.....16**  
*Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira Wine*
- Fromages .....18**  
*Comté, St Antoine, Pyrénées, Bucheron*

*Fricassée de Champignons 16*

*Trumpet, Shitake, Hen of The Wood, Toast, Garlic, Butter, Shallots*

*Fruite Saumonée Gravlax 18*

*Salmon Trout Gravlax Style, Rustic Toast, Sour Cream*

*Plats Principaux*

- Pan Seared Dover Sole Meunière (Denmark).....55**  
*Lemon, Parsley, Shallots, Crushed Potatoes, Sautéed Spinach*
- Limande Sole Pan Seared Lemon Sole.....28**  
*Concassé tomatoes, Crushed Potatoes with Olives, Amish Salade*
- Pan Seared Icelandic Cod Cheeks.....16/29**  
*Capers, Shallots, Sautéed Spinach, Pomme Purée*
- Saumon Grillé Norvégien.....26**  
*Pomme Purée, Sautéed Spinach, Sauce Vièrge*
- Aile de Raie Pan Seared Skate Wing.....28**  
*Lemon, Capers, Parsley, Shallots, Spinach Salad*
- Cabillaud Poêlé.....29**  
*Pan Seared Fresh Icelandic Cod, "Méhouia"*
- Bourride au Safran, Aioli Olive w/ Pit.....28**  
*Monkfish, Mussels, Calamari, Potatoes, Fennel, Aioli*
- Loup de Mer Grillé (Mediterranean).....29**  
*Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes*
- Sautéed Fresh N.C Shrimp.....16/28**  
*Crevettes Sautéées, Pasta, Basil, Tomato, Garlic, Olives w/pit*
- Agneau Grillé au Romarin et Persil.....29**  
*Grilled Lamb T-bone, Potato Gratin, Sautéed Snow Peas, Garlic, Rosemary Jus*
- Braised Beef Short Ribs.....28**  
*Red Wine Braised, Pomme Purée*
- Steak + Frites.....29**  
*Pan Seared Sirloin Beef Steak Frites, Red Wine Reduction*
- Pan-Seared Black Angus Rib-Eye (11oz).....35**  
*From Painted Hill Farm, Frites, Red Wine sauce*
- Lapin en Gibelotte Olives w/ Pits.....28**  
*Braised Rabbit, White Wine, Linguini, Cream, Basil*
- Canard Rôti à l'Orange.....28**  
*Roasted Duck Breast, Kale, Shallots, Garlic, Puree*
- Duck Confit.....28**  
*Duck Leg, Le Puy Lentils*
- Poulet Grillé Americain.....23**  
*All Natural Grilled Chicken, Roasted Garlic Jus, Frites, Snow Peas*
- Grilled Pork Sausage.....23**  
*Local Cedar Brook Farm Pork Sausage, Pomme Purée*

*Risotto aux Champignons 26*

*Mushrooms, Diced Celery, Parmesan*

*"Assiette de Légumes" 14/26*

*Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil*

*Desserts \$9*

- Chocolate Tart – Coffee Cream
- Fondant au Chocolat
- Crème Brulée
- Cannelés – Crème Anglaise
- Crème Caramel

- Chocolate "Tainori" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Contains Almond)
- Profiteroles au Chocolat
- Sorbet – Chocolate, Kalamanzi, Passion
- Fruit, Coconut, Mango, Blood Orange

12/13/17

**Sides \$9**  
*Sautéed with garlic, butter, shallots, pancetta.*  
Cauliflower  
Spinach  
Snow Peas  
Brussel Sprout

When placing orders, please inform your server of ANY food allergies or dietary restrictions. \*\*Our Seasonal produce is grown by Amish families of the Path Valley Farm Association. We use only all-natural, hormone free products. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.