



Salades

- Frisée Aux Lardons **16**
Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil
- Poireaux Vinaigrette **12**
Grilled Leeks, Shallots, Homemade Vinaigrette
- Salad Maison **9**
- Roasted Beets and Grilled Leeks **14**
Yogurt, Fresh Mint, Sherry Vinegar (Contains Pecan Nuts)
- Fresh Amish Goat Cheese & Golden Beets **14**
Fresh Herbs, Olive Oil
- Salade Composée **16**
Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots, Red Cabbage

Petites Assiettes

- Soup Du Jour.....9
- Cotuit Oyster, MA.....3/ea
On the halfshell, Mignonette
- Jumbo Lump Crab Salad16
Citrus, Celery, Sesame Seed, Avocado, Scallion
- Shrimp "Ceviche".....16
Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery
- Salmon Tartar.....14
Avocado, Citrus, Lemon Salade
- Calamari "Provençale" Sautéed Calamari, **Olives w/ Pits**....16
Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil
- Beef Tartar + Frites.....18
Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco
- Fromages18
Drunken Goat, Cantal, Pyrénées, Fourme d' Ambert, Somport (Contains Pecan Nuts/Apples)
- Assiette De Charcuterie.....19
*Bayonne, Saucisson, Rillettes, Mortadelle, Salade, **Olives w/ Pits***
- Pan Seared Foie Gras.....19
Toasted Bread, Roasted Apples, Port Reduction
- Ris de Veau au Madère Sautéed Sweetbreads.....18
Mix Mushrooms, Madeira Wine
- Pâté de Campagne & Petite Salade Amish.....14
Pork Country Pâté, Pruneaux d' Agen, Pistachio, Amish Greens
- Casserole d'Escargot16
Champignons, Tomatoes, Garlic, Butter, Pernod

Fricassée de Champignons 16

Shiitake, Hen Of the Wood, Royal Trumpet, Butter, Garlic, Shallot, Toasted Bread

Moules Frites 23

Marinière, Frites

Desserts \$10

- Chocolate "Tainori" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (**Contains Almonds**)
- Choc Froid de Coconut – Mango Sorbet
- Sorbet - – Kalamanzi, Coconut, Mango, Chocolat, Passion
- Poire au Vin Rouge- Poached Bartlett Pear in red wine and spices, Cinnamon, Orange, Anis,
- Fondant au Chocolat
- Crème Brulée
- Cannelés - Crème Anglaise

Plats Principaux

- Pan Seared Dover Sole Meunière (Denmark).....55
Lemon, Parsley, Shallots, Crushed Potatoes, Sautéed Spinach
- Aile de Raie Poêlée Pan Seared Skate Wing.....28
Lemon, Capers, Butter, Shallots, Spinach Salad
- Limande Sole Pan Seared Lemon Sole.....29
Lemon, Capers, Parsley, Crushed Potatoes, Salad
- Sautéed Sea Scallops.....16/29
Pan Seared, Bayonne, Orange Fenel Puree
- Cabillaud Poêlé.....29
Pan Seared Fresh Icelandic Cod, "Méchouia"
- Loup de Mer Grillé (Mediterranean).....29
Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes
- Sautéed Fresh N.C Shrimp..... 16/29
*Crevettes Sautéées, Gigli Pasta, Basil, Tomato, Garlic, **Olives w/Pits***
- Saumon Norvégien Grillé 27
Pomme Purée, Sautéed Spinach, Sauce Vierge
- Bourride au Safran, Aioli **Olives w/Pits**.....28
Monkfish, Mussels, Potatoes, Fennel, Aioli, Calamari
- Steak + Frites.....29
Pan Seared Black Angus Sirloin Beef Steak, Red Wine, Shallot Reduction
- Pan-Seared Black Angus Rib-Eye (11oz).....35
From Painted Hill Farm, Frites, Bordelaise Sauce
- Agneau Grillé au Romarin et Persil.....32
Grilled Lamb T-Bone, Potato Gratin, Sautéed Kale
- Braised Beef Short Ribs.....28
Braised in Red wine, Pomme Purée
- Lapin en Gibelotte **Olives w/Pits**.....28
Braised Rabbit, White Wine, Linguini, Cream, Basil
- Canard Rôti à l'Orange.....29
Roasted Duck Breast, Sautéed Kale, Shallots, Garlic, Purée
- Poulet Grillé Americain.....23
All Natural Grilled Chicken, Roasted Garlic Jus, Frites
- Duck Confit.....29
Duck Leg, Le Puy Lentils
- Escalope de Veau Viennoise.....32
Pounded Thin, Butter, Garlic, Shallots, Salad

Cassoulet Toulousain 29

Duck Confit, Lamb Shoulder, Coco Tarbais, Duck Sausage

Risotto aux Champignons 26

Shiitake, Hen of the Wood, Royal Trumpet, Diced Celery, Parmesan

"Assiette de Légumes" 14/26

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

Sides \$10

Sautéed with garlic, butter, shallots, pancetta.

- Cauliflower
- Snow Peas
- Ratatouille
- Brussel Sprouts

12/13/2018

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-born illness.