



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
- Fresh Amish Goat Cheese & Golden Beets **14**
Fresh Herbs, Olive Oil
- Salade Composée **16**
Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots, Eggplant Caviar, Red Cabbage
- Mozzarella di Buffala & Amish Baby Tomatoes **16**
Olive Oil, Fresh Herbs
- Haricots Vert Salad **14**
Baby Tomatoes, Shallots, Lemon, Olive Oil

Petites Assiettes

- Soupe du Jour.....Priced Daily
- Aqua Prime, Canada.....3/ea
On the halfshell, Mignonette
- 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, Pyreneés
- Pan Seared Foie Gras.....19
Toasted Bread, Roasted Apples, Port Reduction
- Assiette De Charcuterie.....19
*Bayonne, Saucisson, Rillettes, Salade, **Olives w/ Pits***
- 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, Amish Greens
- Escargot "Provençal".....14
Mushrooms, Herbs, Garlic, Butter

Amish Heirloom Tomato Salad 14
Basil, Olive Oil, Fleur de Sel

Haricots Vert Salad 14
Baby Tomatoes, Shallots, Lemon, Olive Oil

Fricassée de Champignons 16
Shiitake, Hen of the Wood, Royal Trumpet, Butter, Garlic, Shallot

Plats Principaux

- Cabillaud Poêlé.....29
Pan Seared Fresh Icelandic Cod, "Méchoouia"
- Aile de Raie Poêlée Pan Seared Skate Wing.....28
Lemon, Capers, Butter, Shallots, Spinach Salade
- Loup de Mer Grillé (Mediterranean).....29
Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes
- Sautéed Fresh N.C Shrimp..... 16/29
*Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, **Olives w/Pits***
- Saumon Norvégien Grillé 27
Pomme Purée, Sautéed Spinach, Sauce Vierge
- Bourride au Safran, Aioli **Olive 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, Garlic
- Braised Beef Short Ribs.....28
Red Wine Braised, Pomme Purée
- Lapin en Gibelotte **Olives w/Pits**.....28
Braised Rabbit, White Wine, Linguini, Cream, Basil
- Duck Confit.....29
Duck Leg, Le Puy Lentils
- Poulet Grillé Americain.....23
All Natural Grilled Chicken, Roasted Garlic Jus, Frites
- Grilled Pork Sausage.....23
Local Cedar Brook Farm Pork Sausage, Pomme Purée

Moules Frites 23
Marinière, Frites

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

Desserts \$10

- Chocolate "Taïnorî" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Almonds)
- Sorbet – Mango, Kalamanzi, Coconut, Blood Orange
- Crème Caramel
- Crème Brulée
- Cannelés - Crème Anglaise

Sides \$10

- Sautéed with garlic, butter, shallots, pancetta.
- Cauliflower
- Brussel Sprout
- Snow Peas

08/20/18

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.