



\$34 Prix Fixe or A La Carte

Petites Assiettes

Soup Du Jour.....	12
Salmon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salade</i>	
Leeks Vinaigrette	12
<i>Grilled Leeks, Shallots, Homemade Vinaigrette</i>	
Amish Beets & Leeks Salad.....	14
<i>Yogurt, Fresh Mint, Sherry Vinegar (Contains Nuts)</i>	
Fresh Goat Cheese & Beets.....	14
<i>Shallots, Lemon Vinaigrette</i>	
Raspberry Point. P.E.I, Canada.....	3/ea
<i>On the halfshell, Mignonette</i>	

Plats Principaux

Piperade.....	16
<i>Basquaise, Jambon de Bayonne, 2 Eggs Sunny up, Frites</i>	
Omelette Basquaise.....	14
<i>Onions, Potatoes, Peppers, Petite Salade</i>	
Omelette Fromage.....	14
<i>Gruyère, Herbs, Petite Salade</i>	
Croque Monsieur ou Madame.....	14
<i>Jambon de Paris, Gruyère Béchamel, Petite Salade (allow 25 minutes)</i>	
Eggs Benedict.....	14
<i>Jambon de Paris, Spinach, Hollandaise, Petite Salade</i>	
Salade Frisée aux Lardons	14
<i>Pancetta, Poached Egg, Sherry Vinaigrette</i>	

Special A La Carte Menu

Assiette De Charcuterie 19

Jambon de Bayonne, Saucisson, Mortadelle, Rillettes, Salade Olives w/ Pit

Salade Composée 14

Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots

Salade Niçoise 18

Lightly Seared Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil, Olives w/ Pit

Beef Tartare 18

Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Salade

Fromages 18

Drunken Goat, Ossau Iraty, Cantal (Contains Nuts)

Shrimp "Ceviche" 16

Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery

Sautéed Calamari 14

Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil

Pan Seared Foie Gras 21

Toasted Bread, Roasted Apples, Port Reduction

Grilled Asparagus 14

Olive Oil, Parmesan, Balsamic Reduction

Artichoke "Barigoule" 16

Shallots, Garlic, Parsley, Thyme, Capers, Olives w/Pits, Sherry Vinaigrette

Jumbo Lump Crab Salad 16

Citrus, Celeriac, Sesame Seed, Avocado, Scallion

Terrine de Foie Gras 18

Toasted Rustic Bread, Pruneaux d'Agen Confits, Lemon Salade

Pâté de Campagne façon "Manou" 14

Duck and Pork Terrine, Pruneaux d'Agen, Amish Greens

Chicken Paillard 21

Garlic, Shallots, Parsley, Salade

Fresh Baked Butter Croissant \$3 each

SPECIALS

"Assiette de Légumes" 14/26

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

Grilled Norwegian Salmon 27

Amish Greens Salade

Fricassée de Champignons 16

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

Risotto aux Champignons 23

Trumpet, Shiitake, Hen of The Woods, Parmesan

Ris de Veau Au Madère 18

Sautéed Sweetbreads, Mushrooms

Sautéed Fresh N.C Shrimp 16/29

Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, Olives w/Pits

Beef Sirloin Steak 29

Red Wine Sauce, Frites

Trout Meuniere Arc-en-ciel 26

Capers, Shallot, Butter, Amish Salade

Pan Seared Dover Sole Meunière (Denmark) 55

Lemon, Parsley, Shallots, Frites, Sautéed Spinach

Soft Shell Crabs 24/48

Lemon, Capers, Butter, Shallots, Spinach, Frites

Espadon Grillé aux Herbs 29

Grilled Swordfish with Herbs, Ratatouille Beurre Blanc

Desserts \$10

Gâteau à l'Orange - Crème Anglaise

Chocolate "Tainori" Mousse – Chantilly

Crème Brulée

Sorbet – Passion Fruit, Coconut, Kalamanzi, Mango, Chocolat

Apple Tarte à la Mode (Contains Almond)

Fondant au Chocolat

Crème Caramel

Fresh Local Berries - Crème Chantilly

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. We use only hormone free, all-natural products. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.