



\$30 Prix Fixe or A La Carte

Petites Assiettes

Mussel Saffron Soup.....	10
Aqua Prime, Canada.....	3/ea
<i>On the Half Shell, Mignonette</i>	
Salmon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salad</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>	
Amish Goat Cheese & Beets.....	14
<i>Shallots, Lemon Vinaigrette</i>	

Plats Principaux

Piperade.....	16
<i>Basquaise, Jambon de Bayonne, 2 Eggs Sunny up, Fries</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 15 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 Only Menu

Assiette De Charcuterie 19	
<i>Jambon de Bayonne, Saucisson, Mortadelle, Rilette, Salad</i>	
Olives w/ Pit	
Salade Composée 14	
<i>Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots</i>	
Salade Niçoise 18	
<i>Lightly Seared Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil, Olives w/ Pit</i>	
Beef Tartare 18	
<i>Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Salad</i>	
Fromages 18	
<i>Drunken Goat, Cantal, Shropshire Blue, Pyrénées</i>	
(Contains Nuts)	
Jumbo Lump Crab Salad 16	
<i>Citrus, Celeriac, Sesame Seeds, Avocado, Scallions</i>	
“Assiette de Légumes” 14/26	
<i>Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil</i>	
Amish “Extra Fine” Haricots Vert Salad 14	
<i>Shallots, Olive Oil, Lemon</i>	
Mozzarella Di Buffalo & Amish Heirloom Tomatoes 16	
<i>Olive Oil, Fresh Herbs, Basil</i>	

SPECIALS	
“ The Last “ Soft Shell Crabs	
“Meunière” 18/36	
<i>Shallots, Garlic, Parsley, Spinach, Fries</i>	
Grilled Norwegian Salmon 26	
<i>Amish Greens Salade</i>	
Skate Wing 28	
<i>Pan Seared, Meunière, Spinach Salad</i>	
Grilled Red Snapper 29	
<i>Ratatouille</i>	
Loup de Mer Grillé 29	
<i>Grilled Bronzino, Amish Salad</i>	
Moules Frites 23	
<i>Mussels Marinières, Frites</i>	
Chicken Paillard 21	
<i>Garlic, Shallots, Parsley, Olive Oil, Frites</i>	
Beef Sirloin Steak 29	
<i>Red Wine Sauce, Frites</i>	
Fricassée de Chanterelles 18	
<i>Golden Chanterelles, Butter, Garlic, Shallots, Toasted Bread</i>	
Ris de Veau Au Madère 18	
<i>Sautéed Sweetbreads, Mushrooms</i>	
Risotto aux Champignons 23	
<i>Trumpet, Shitake, Hen of The Woods, Parmesan</i>	

Desserts \$10

Gâteau à l’Orange - Crème Anglaise	Apple Tarte à la Mode (Contains Almond)
Chocolate “Tainori” Mousse – Chantilly	Fondant au Chocolat
Crème Brulée	Cannelés - Crème Anglaise
Tarte Tropicaine “Boulangerie Christophe”	Riz au Lait – Aux Épices
Sorbet – Passion Fruit, Coconut, Kalamanzi, Mango, Chocolat	

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.