



**\$30 Prix Fixe or A La Carte**

*Petites Assiettes*

- Soupe du Jour.....Priced Daily
- Fresh Goat Cheese & Golden Beets.....14  
*Fresh Herbs, Olive Oil*
- 3 Oysters.....3/ea  
*On the Half Shell, Mignonette*
- Saumon Tartar.....14  
*Sesame, Avocado, Citrus, Salad*
- Leeks Vinaigrette .....12  
*Grilled Leeks, Shallots, Homemade Vinaigrette*
- Burratina & Red Tomato Salad.....14  
*Herbs, Olive Oil*
- Path Valley Farms Tomato Salad.....12  
*Herbs, Olive Oil*
- Sautéed Calamari.....14  
*Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil*

***Basket Viennoiseries!***

2 Croissants & 2 Pains au Chocolat \$10  
Or \$3 each

*Plats Principaux*

- Piperade.....16  
*Mechouia, Jambon de Bayonne, 2 Eggs Sunny up, Fries*
- Omelette Basquaise.....14  
*Onions, Potatoes, Peppers, Petite Salade*
- Omelette Fromage.....14  
*Gruyère, Herbs, Petite Salade*
- Croque Monsieur ou Madame.....14  
*Jambon de Paris, Gruyère Béchamel, Petite Salade (allow 15 minutes)*
- Eggs Benedict.....14  
*Jambon de Paris, Spinach, Hollandaise, Petite Salade*
- Salade Frisée aux Lardons .....14  
*Pancetta, Poached Egg, Vinaigrette*
- Grilled Asparagus & Poached Eggs.....15  
*Parmesan, Hollandaise*
- Grilled Pork Sausage.....14  
*Half Sausage, Frites*

**Special A La Carte Only Menu**

- Shrimp Fraîche Sautées 16  
*Pasta, Basil, Tomato, Garlic, Olives*
- Skate Wing 27  
*Lemon, Caper, Shallot Sauce, Pomme Paille*
- Wagyu Flank Steak + Frites 27  
*Pomme Paille, Beurre Maître d'Hotel*
- Grilled Norwegian Salmon 26  
*Green Salad & Olive Oil, Lemon Juice*
- Beef Tartare 16  
*Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Petite Salade*
- Pan Seared "Foie Gras" 19  
*Toasted Bread, Roasted Apples, Port Reduction*
- Chicken Paillard 21  
*Herb, Olive Oil Marrinade, Amish Salad*
- Risotto Asperge Champignon 26  
*Mushrooms, Celery, Asparagus*

**SPECIALS**

- Lamb Shoulder & Leg 29**  
*Rosemary, Garlic Marinade, Potato Gratin, Kale*
- Chesapeake Bay Soft Shell Crabs 18/36**  
*Sauce Meunière, Spinach, Fries*
- Grilled Swordfish 29**  
*Ratatouille*
- Grilled Pork Sausage 23**  
*From Cedar Brook Farm, Fries*
- Chesapeake Bay Jumbo Crab Meat Salad 16**  
*Avocado, Citrus, Greens, Sesame*
- Zucchini Blossoms Tempura 16**  
*Seasoned with jalapeno & garlic, aioli*
- Fried Baby Smelts 16**  
*lemon, aioli*
- Fried Picarel 16**  
*Mediterranean Sardine-Like Fish, Lemon, Aioli*

**Desserts \$9**

- Gâteau à l'Orange - Crème Anglaise
- Chocolate "Taïnorï" Mousse - Chantilly
- Fondant au Chocolat

- Apple Tarte à la Mode (Contains Almond)
- Crème Brulée
- Sorbet - Passion Fruit, Kalamanzi, Mango, Chocolate, Blood Orange

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.