



\$30 Prix Fixe or A La Carte

Petites Assiettes

Soup du Jour.....	Priced Daily
Beausoleil Oysters, NB, 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 Goat Cheese & Beets.....	16
<i>Shallots, Lemon Vinaigrette</i>	
Amish Beets & Leeks Salad.....	14
<i>Yogurt, Fresh Mint, Sherry Vinegar</i>	

Plats Principaux

Piperade.....	16
<i>Méchouia, 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, Rillettes, Salade Olives w/ Pit</i>
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 16
<i>Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Salad</i>
Winter Salade 16
<i>Red Cabbage, Golden Beets, Scarlet Turnip, Endive, Roasted Eggplant, Cantal Cheese, Caramelized Walnuts</i>
Sautéed Fresh N.C Shrimp 16/28
<i>Crevettes Sautées, Pasta, Basil, Tomato, Garlic, Olives w/ Pit</i>
Fricassée de Champignons 16
<i>Hen of the wood, Shitake, Royal Trumpet, Shallots, Garlic, Butter</i>
Fromages 18
<i>Pyrénées, Drunken Goat, Cantal</i>
Shrimp "Ceviche" 16
<i>Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery</i>
Pâté de Campagne 12
<i>Pork Terrine, Pistachio, Pruneaux d'Agen, Amish Greens</i>

SPECIALS

Pink Shrimp Cocktail, Denmark 18
<i>Citrus, Céleri Rémoulade, Crème Fraîche, Lemon, Avocado, Grapefruit</i>
Ris de Veau Au Madère 18
<i>Sautéed Sweetbreads, Mushrooms</i>
Pan Seared Foie Gras 19
<i>Roasted Apple, Port Wine Reduction</i>
Moules Frites 23
<i>Mussels Marinières, Frites</i>
Grilled Norwegian Salmon 26
<i>Green Salad & Olive Oil, Lemon Juice</i>
Sirloin Steak Frites 29
<i>Red Wine Sauce, Frites</i>
Grilled Pork Sausage 23
<i>Local Cedar Brook Farm, Amish Salad</i>
Risotto aux Champignons 23
<i>Trumpet, Shitake, Hen of The Woods, Parmesan</i>

Desserts \$9

Gâteau à l'Orange - Crème Anglaise
Chocolate "Tainori" Mousse - Chantilly
Crème Caramel
Sorbet - Passion Fruit, Kalamanzi, Mango, Chocolate, Coconut

Apple Tarte à la Mode (Contains Almond)
Fondant au 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.