



\$30 Prix Fixe or A La Carte

Petites Assiettes

Soupe du Jour.....	Priced Daily
Fresh Goat Cheese & Golden Beets.....	14
<i>Fresh Herbs, Olive Oil</i>	
3 Oysters.....	3/ea
<i>On the Half Shell, Mignonette</i>	
Saumon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salad</i>	
Leeks Vinaigrette	12
<i>Grilled Leeks, Shallots, Homemade Vinaigrette</i>	
Grilled Seasonal Amish Green Asparagus	14
<i>Port Balsamic Reduction, Olive Oil, Parmesan</i>	
Burrata & Beet Salad.....	16
<i>Golden Beets, Fresh Herbs, Olive Oil</i>	
Sauteed Calamari.....	14
<i>Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil</i>	
Salade Frisée aux Lardons	14
<i>Pancetta, Poached Egg, Vinaigrette</i>	

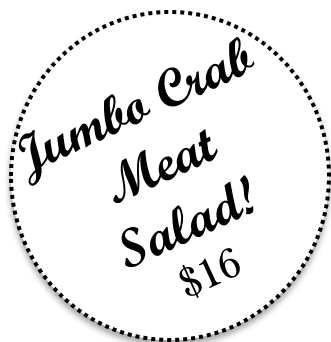
Plats Principaux

Piperade.....	16
<i>Mechouia, 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>	
Grilled Chorizo.....	16
<i>Méchouia, 2 Eggs Sunny Up, Fries</i>	

Basket Viennoiseries!

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

Special A La Carte Only Menu



Grilled Picarel 21
<i>Garlic, Parsley, Salad</i>
Chesapeake Soft Shell Crab "Meunière" 18/36
<i>Lemon, Butter, Capers, Sautéed Spinach, Pomme Purée</i>
Pan Seared Skate Wing 28
<i>Lemon, Capers, Parsley, Shallots, Spinach Salad</i>
Grilled Norwegian Salmon 26
<i>Green Salad & Olive Oil, Lemon Juice</i>
Shrimp Salad Tartine 16
<i>Citrus, Crème Fraiche, Lemon, Avocado, Grapefruit, Hard Boiled Egg, Chives on Toasted Country Bread</i>
Beef Tartare 16
<i>Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Petite Salade</i>
Steak Frites 27
<i>Sirloin Steak, Pomme Paille, Beurre Maître d'Hotel</i>
Pan Seared "Foie Gras" 19
<i>Toasted Bread, Roasted Apples, Port Reduction</i>

Desserts \$9

Gâteau à l'Orange - Crème Anglaise	Apple Tarte à la Mode (Contains Almond)
Chocolate "Tainori" Mousse - Chantilly	Crème Brulée
Fondant au Chocolat	Tarte au Chocolat - Crème au Café
Sorbet - Passion Fruit, Kalamanzi, Mango, Chocolate	Fresh Strawberries - 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. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.