



**\$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>	
Sautéed Calamari.....	14
<i>Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil</i>	
Fresh Goat Cheese & Beets.....	14
<i>Shallots, Lemon Vinaigrette</i>	
Amish Beets & Leeks Salad.....	14
<i>Yogurt, Fresh Mint, Sherry Vinegar</i>	

**Fresh Baked Croissant 3 for \$9**

*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 &amp; 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>
Marinated Salmon Citrus 19
<i>Fennel, Amish Salad</i>

**SPECIALS**

**Ris de Veau Au Madère 18**

*Sautéed Sweetbreads, Mushrooms*

**Pan Seared Foie Gras 19**

*Roasted Apple, Port Wine Reduction*

**Moules Frites 23**

*Mussels Marinières, Frites*

**Grilled Red Snapper 29**

*Ratatouille*

**Grilled Norwegian Salmon 26**

*Green Salad & Olive Oil, Lemon Juice*

**Skate Wing 28**

*Pan Seared, Meunière, Spinach*

**Lemon Sole 28**

*Pan Seared, Lemon, Butter, Shallots, Salade*

**Trout Meunière 23**

*Pan Seared, Lemon, Butter, Shallots, Frites*

**Chicken Paillard 21**

*Garlic, Shallots, Parsley, Salade*

**Sirloin Steak Frites 29**

*Red Wine Sauce, Frites*

**Risotto aux Champignons 23**

*Trumpet, Shitake, Hen of The Woods, Parmesan*

**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
Cannelés - Crème Anglaise
Riz au Lait

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.