



\$30 Prix Fixe or A La Carte

Petites Assiettes

Soup Du Jour.....	10
Cotuit, Massachusetts	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, Frites</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>	
Trout Meunière	23
<i>Lemon, Capers, Parsley, Shallots, Frites</i>	

Special A La Carte Menu

Assiette De Charcuterie 19
<i>Jambon de Bayonne, Saucisson, Mortadelle, Rilette, Salade Olives w/ Pit</i>
Jumbo Lump Crab Salad 16
<i>Citrus, Celeriac, Sesame Seeds, Avocado, Scallions</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>
Pan Seared Foie Gras 19
<i>Port Reduction, Roasted Apples, Toasted Bread</i>
Beef Tartare 18
<i>Hand-cut Filet Mignon, Shallots, Parsley, Tabasco, Frites, Salade</i>
Fromages 18
<i>Drunken Goat, Cantal, Shropshire Blue, Pyrénées (Contains Nuts)</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>
"Assiette de Légumes" 14/26
<i>Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil</i>
Fricassée de Champignons 16
<i>Shiitake, Hen Of the Wood, Royal Trumpet, Butter, Garlic, Shallot, Toasted Bread</i>

SPECIALS
Escalope de Veau Viennoise 29
<i>Veal Scallopini, Garlic, Shallots, Salad</i>
Grilled Norwegian Salmon 27
<i>Amish Greens Salad</i>
Skate Wing 28
<i>Pan Seared, Meunière, Spinach Salad</i>
Beef Sirloin Steak 29
<i>Red Wine Sauce, Frites</i>
Ris de Veau Au Madère 18
<i>Sautéed Sweetbreads, Mushrooms</i>
Risotto aux Champignons 23
<i>Trumpet, Shiitake, Hen of The Woods, Parmesan</i>
Sautéed Fresh N.C Shrimp 16/29
<i>Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, Olives w/Pits</i>
Pan Seared Dover Sole Meunière (Denmark) 55
<i>Lemon, Parsley, Shallots, Frites, Sautéed Spinach</i>
Trout Meunière 23
<i>Lemon, Capers, Parsley, Shallots, Frites</i>
Chicken Paillard 21
<i>Garlic, Shallots, Parsley, Olive Oil, Frites</i>
Sea Scallops 16/29
<i>Pan Seared, Orange-Fennel Purée, Salad</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
Sorbet – Passion Fruit, Coconut, Kalamanzi, Mango, Chocolat	
Poached Pear Bosc – In Red Wine, Vanilla Ice Cream	

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.