



Salades

- Frisée Aux Lardons 16**
Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil
- Poireaux Vinaigrette 12**
Grilled Leeks, Shallots, Homemade Vinaigrette
- Salad Maison 9**
- Roasted Beets and Grilled Leeks 14**
Yogurt, Fresh Mint, Sherry Vinegar
- Fresh Amish Goat Cheese & Golden Beets 14**
Fresh Herbs, Olive Oil
- Salade Composée 16**
Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots, Eggplant Caviar, Red Cabbage
- Grilled Asparagus 14**
Olive Oil, Parmesan
- Burratina and Amish Baby Tomatoes 16**
Olive Oil, Fresh Herbs

Petites Assiettes

- Soupe du Jour.....Priced Daily
- Aqua Prime Oysters, PEI.....3/ea
On the halfshell, Mignonette
- Salmon Tartar.....14
Avocado, Citrus, Lemon Salade
- Beef Tartar + Frites.....18
Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco
- Calamari "Provençale" Sautéed Calamari, **Olives w/ Pits**.....16
Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil
- Fromages18
Drunken Goat, Cantal, Pyreneés
- Assiette De Charcuterie.....19
*Jambon de Bayonne, Saucisson, Rillettes, Salade, **Olives w/ Pits***
- Pan Seared Foie Gras.....19
Toasted Bread, Roasted Apples, Port Reduction
- Ris de Veau au Madère Sautéed Sweetbreads.....18
Mix Mushrooms, Madeira Wine
- Shrimp "Ceviche"16
Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery
- Fricassée de Champignons.....16
Hen Of The Wood, Shiitake, Royal Trumpet, Butter, Garlic, Shallots
- Jumbo Lump Crab Salad16
Citrus, Celery, Sesame Seed, Avocado, Scallion
- Escargot "Provençal".....16
Mushrooms, Herbs, Garlic, Butter

Artichaut Barigoule 16

*Shallots, Garlic, Parsley, Thyme, Capers, **Olives w / Pits**, Sherry Vinaigrette*

Moules Frites 23

Marinière, Frites

Desserts \$9

- Chocolate Tart – *Coffee Cream*
- Fondant au Chocolat
- Crème Brulée
- Cannelés - *Crème Anglaise*
- Sorbet – *Mango, Chocolate, Passion Fruit*
- Cho Froid Coconut-Mango
- Chocolate "Tainori" Mousse – *Chantilly*
- Gâteau à l'Orange - *Crème Anglaise*
- Apple Tarte à la Mode (Almonds)
- Crème Caramel
- Fresh Amish Strawberries – *Chantilly*

Plats Principaux

- Chesapeake Bay Soft Shell Crabs "Meunière".....18/36
From Maryland, Shallots, Garlic, Parsley, Spinach, Pomme Purée
- Truite Amandine.....25
Pan Seared Trout, Almonds, Shallots, Butter, Lemon, Frites
- Sea Scallops (Day Boat, Maine).....18/32
Pan-Seared, Orange-fennel Purée, Oven-Dried Prosciutto, Amish Salade
- Cabillaud Poêlé.....29
Pan Seared Fresh Icelandic Cod, "Mechouia"
- Aile de Raie Poêlée Pan Seared Skate Wing.....28
Lemon, Capers, Butter, Shallots, Spinach Salade
- Sautéed Fresh N.C Shrimp..... 16/29
*Crevettes Sautées, Gagli Pasta, Basil, Tomato, Garlic, **Olives w/ Pits***
- Loup de Mer Grillé (Mediterranean).....29
Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes
- Saumon Norvégien Grillé 27
Pomme Purée, Sautéed Spinach, Sauce Vierge
- Bourride au Safran, Aioli **Olive w/ Pits**.....28
Monkfish, Mussels, Potatoes, Fennel, Aioli, Calamari
- Steak + Frites.....29
Pan Seared Black Angus Sirloin Beef Steak, Red Wine, Shallot Reduction
- Pan-Seared Black Angus Rib-Eye (11oz).....35
From Painted Hill Farm, Frites, Bordelaise Sauce
- Braised Beef Short Ribs.....28
Red Wine Braised, Pomme Purée
- Agneau Grillé au Romarin et Persil.....32
Grilled Lamb T-Bone, Potato Gratin, Sautéed Kale, Garlic, Rosemary Jus
- Escalope de Veau Viennoise.....29
Pounded Thin, Butter, Garlic, Shallots, Salade
- Lapin en Gibelotte **Olives w/ Pits**..... 28
Braised Rabbit, White Wine, Linguini, Cream, Basil
- Canard Rôti à l'Orange.....29
Roasted Duck Breast, Kale, Shallots, Garlic, Puree
- Duck Confit.....29
Duck Leg, Le Puy Lentils
- Poulet Grillé Americain.....23
All Natural Grilled Chicken, Roasted Garlic Jus, Frites
- Grilled Pork Sausage.....23
Local Cedar Brook Farm Pork Sausage, Pomme Purée

Risotto aux Champignons 26

Diced Celery, Parmesan

"Assiette de Légumes" 14/26

Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil

Sides \$9

- Sautéed with garlic, butter, shallots, pancetta.*
- Ratatouille
- Brussel Sprouts
- Cauliflower
- Spinach
- Snow Peas

06/19 /18

When placing orders, please inform your server of ANY food allergies or dietary restrictions. **Our Seasonal produce is grown by Amish families of the Path Valley Farm Association. We use only all-natural, hormone free products. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.