



**Salades**

- Frisée Aux Lardons 14**  
*Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil*
- Poireaux Vinaigrette 12**  
*Grilled Leeks, Shallots, Homemade Vinaigrette*
- Salad Maison 9**
- Burratina And Amish Heirloom Tomatoes 14**
- Path Valley Heirloom Tomato Salad 14**  
*Fresh Basil, Olive Oil, Herb*
- Roasted Beets and Grilled Leeks 14**  
*Yogurt, Fresh mint, Sherry Vinegar*
- Amish Fresh Goat Cheese & Beets 12**  
*Amish Goat Cheese, Roasted Beets, Olive Oil, Herbs*

**Petites Assiettes**

- Soupe du Jour.....Priced Daily
- Raspberry Point, PEI, New London Bay.....3/ea  
*On the halfshell, Mignonette*
- Salmon Tartar.....14  
*Avocado, Citrus, Lemon Salad*
- Beef Tartar +Frites.....16  
*Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco*
- Jumbo Lump Crab Meat Salad (Chesapeake, MD)..... 16  
*Citrus, Celery, Sesame Seed, Avocado*
- Shrimp "Ceviche".....16  
*Lime, Red Onions, Habaneros, Cilantro, Celery*
- Calamari "Provençale" Sautéed Calamari, Olive with Pit.....14  
*Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil*
- Pan Seared Foie Gras.....19  
*Toasted Bread, Roasted Apples, Port Reduction*
- Ris de Veau au Madère Sautéed Sweetbreads.....16  
*Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira Wine*
- Fromages ..... 18  
*Comté St. Antoine, Bucheron, Ossau-Iraty*
- Escargots "Bourguignonne".....14  
*Mushrooms, Herbs, Garlic, Butter*

**Fricassée de Champignon 16**

*Trumpet, Shitake, Hen of The Woods, Port Reduction, Toast*

**Moules Frites 23**

*Mussels Marinère, Frites*

**Plats Principaux**

- Pan Seared Icelandic Cod Cheeks.....16/29  
*Capers, Shallots, Sautéed Spinach, Pomme Purée*
- Pan Seared Dover Sole Meunière.....55  
*Lemon, Parsley, Shallots, Crushed Potatoes, Sautéed Spinach*
- Aile de Raie Pan Seared Skate Wing.....28  
*Lemon, Capers, Parsley, Shallots, Spinach Salad*
- Cabillaud Poêlé.....29  
*Pan Seared Fresh Icelandic Cod, "Méhouia"*
- Bourride au Safran, Aioli Olive w/Pit.....28  
*Monkfish, Shrimp, Mussels, Calamari, Potatoes, Fennel, Aioli*
- Loup de Mer Grillé.....29  
*Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes*
- Saumon Grillé Norvégien.....26  
*Pomme Purée, Sautéed Spinach, Sauce Viègre*
- Crevettes Fraîches Sautées, Olive w/Pit.....16/28  
*Pasta, Basil, Tomato, Garlic, Olives*
- Escalope de Veau "Viennoise".....29  
*Thinly Pounded, Breaded, Amish Salad*
- Agneau Grillé au Romarin et Persil.....29  
*Grilled Lamb T-bone, Potato Gratin, Kale, Shallots, Garlic, Rosemary Jus*
- Black Angus Beef Sirloin Steak + Frites.....29  
*Pan Seared Sirloin Steak, Frites, Red Wine Reduction*
- Pan-Seared Black Angus Rib-Eye (11oz).....35  
*From Painted Hill Farm, Frites, Red Wine sauce*
- Lapin en Gibelotte Olive w/Pit.....28  
*Braised Rabbit, White Wine, Linguini, Cream, Basil*
- Canard Rôti à l'Orange.....27  
*Roasted Duck Breast, Kale, Shallots, Garlic, Puree*
- Duck Confit.....28  
*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**  
*Mushrooms, Diced Celery, Parmesan*
- "Assiette de Légumes" .....14/26**  
*Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil*

**Desserts \$9**

- Crème Caramel
- Fondant au Chocolat
- Crème Brulée
- Cannelés –Crème Anglaise
- Riz au Lait et aux Epices
- Chocolate "Tainori" Mousse –Chantilly
- Gâteau à l'Orange -Crème Anglaise
- Apple Tarte à la Mode (Contains Almond)
- Sorbet –Chocolate, Kalamansi, Passion  
*Fruit, Coconut, Mango, Blood Orange*

**Sides \$9**

*Sautéed with garlic, butter, shallots. Pancetta optional.*

- Brussel Sprouts
- Cauliflower
- Spinach
- Snow Peas

10/22/17

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.