



Salades

- Frisée Aux Lardons **16**
Frisée Lettuce, Pancetta, Egg, Sherry Vinegar, Olive Oil
- Poireaux Vinaigrette **12**
Grilled Leeks, Shallots, Homemade Vinaigrette
- Salade Maison **10**
- Roasted Beets and Grilled Leeks **14**
Yogurt, Fresh Mint, Sherry Vinegar (Has Pecan Nuts)
- Salade Composée **16**
French Green Lentils, Beets, Quinoa, Avocado Leeks & Shallots, Red Cabbage
- Grilled Asparagus **14**
Olive Oil, Parmesan, Balsamic Reduction
- Fresh Amish Goat Cheese & Golden Beets **14**
Fresh Herbs, Olive Oil

Petites Assiettes

- Soupe Du Jour.....12
- Raspberry Point. P.E.I, Canada.....3/ea
On the halfshell, Mignonette
- Salmon Tartar.....14
Avocado, Citrus, Lemon Salade
- Calamari "Provençale".....16
Sautéed Calamari, Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil, Olives w/ Pits
- Beef Tartar + Frites.....18
Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco
- Fromages18
Ossau Iraty (Sheep), Cantal (Cow), Drunken Goat (Goat). (Contains Pecan Nuts/Apples)
- Assiette De Charcuterie.....19
Bonne, Saucisson, Rillettes, Mortadelle, Olives w/ Pits
- Ris de Veau au Madère.....18
Sautéed Sweetbreads, Mix Mushrooms, Madeira Wine Sauce
- Fricassée de Champignons.....16
Shiitake, Hen of the Wood, Royal Trumpet, Butter, Garlic Shallot and Toasted Bread
- Artichoke "Barigoule".....16
Shallots, Garlic, Parsley, Thyme, Capers, Olives w/Pits Sherry Vinaigrette
- Escargot "Provençal".....16
Tomatoes, Herbs, Garlic, Butter, Basil, Pernod

"Assiette de Légumes" 14/26

Assorted Vegetables Tossed with Pasta, Shallots, Garlic

Burratina & Heirloom Tomato Salad 16

Basil, Fleur de Sel, Olive Oil

Terrine de Foie Gras 18

Toasted Rustic Bread, Pruneaux d'Agen Confits, Lemon Salade

Jumbo Lump Crab Salad 16

Citrus, Sesame Seed, Avocado, Scallions

Plats Principaux

- Pan Seared Dover Sole Meunière (Denmark).....55
Lemon, Parsley, Shallots, Crushed Potatoes, Sautéed Spinach
- Limande Sole Pan Seared Lemon Sole.....29
Lemon, Capers, Parsley, Crushed Potatoes, Salad
- Chesapeake Bay Soft Shell Crabs "Meunière".....24/48
Lemon Caper Shallots, Spinach, Pomme Puré
- Seared Sea Scallops.....18/32
Pan Seared, Orange Fenel Puree, Dried Bayonne, Salade
- Aile de Raie Poêlée.....28
Pan Seared Skate Wing, Lemon, Capers, Butter, Shallots, Spinach
- Cabillaud Poêlé.....29
Pan Seared Fresh Icelandic Cod, "Méchouia"
- Loup de Mer Grillé (Mediterranean).....29
Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes
- Saumon Norvégien Grillé 28
Pomme Purée, Sautéed Spinach, Sauce Vierge
- Sautéed Fresh N.C Shrimp..... 16/29
Crevettes Sautéées, Gigli Pasta, Basil, Tomato, Garlic, Olives w/Pits
- Bourride au Safran, Aioli,.....28
Monkfish, Shrimp, Mussels, Potatoes, Fennel, Aioli, Calamari, Olives w/Pits
- Pan-Seared Black Angus Rib-Eye (11oz).....36
From Painted Hill Farm, Frites, Bordelaise Sauce
- Steak + Frites.....29
Pan Seared Black Angus Sirloin Steak, Red Wine - Shallot Reduction
- Agneau Grillé au Romarin et Persil.....32
Grilled Lamb T-Bone, Potato Gratin, Sautéed Kale
- Braised Beef Short Ribs.....29
Braised in Red wine, Pomme Purée
- Lapin en Gibelotte,29
Braised Rabbit, White Wine, Linguini, Cream, Olives w/Pits
- Poulet Grillé Americain.....25
All Natural Grilled Chicken, Roasted Garlic Jus, Frites
- Canard Rôti à l'Orange.....29
Roasted Duck Breast, Sautéed Kale, Shallots, Pomme Purée
- Duck Confit.....29
Duck Leg Confit, "DuPuy Lentils
- Risotto aux Champignons.....26
Shiitake, Hen of the Wood, Toyal Trumpet, Celery Parmesan

Escalope de Veau Viennoise 32

Pounded Thin, Butter, Garlic, Shallots, Salad

P.E.I Moules Frites 23

Marinière, Frites

Blanquette de Veau 29

Basmati rice, Mushroom, Carrots, Onion, Cream

Desserts \$10

- Dame Blanche
- Chocolate "Tainori" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Contains Almonds)
- Roasted Figs- Whiskey, Honey

- Cannelés
- Fondant au Chocolat
- Crème Brulée
- Riz au Lait aux Épices
- Fresh Berries - Crème Chantilly

SIDES 10
Sautéed with garlic, butter, shallots, and pancetta.
Cauliflower, Snow Peas, Ratatouille, Brussel Sprouts

05/23/2019

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.