



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 (Contains Pecan Nuts)
- Fresh Amish Goat Cheese & Golden Beets **14**
Fresh Herbs, Olive Oil
- Mozzarella di Buffala & Amish Tomatoes **16**
Olive Oil, Fresh Herbs
- Salade Composée **16**
Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots, Red Cabbage
- Amish "Extra Fine" Haricots Vert / Yellow Salad **14**
Mixed Green Beans, Sherry Shallots Vinaigrette

Petites Assiettes

- Lentils Soup.....9
- Aqua Prime, Canada.....3/ea
On the halfshell, Mignonette
- Shrimp "Ceviche"..... 16
Lightly Grilled, Lime, Red Onions, Habaneros, Cilantro, Celery
- Salmon Tartar.....14
Avocado, Citrus, Lemon Salade
- Calamari "Provençale" Sautéed Calamari, **Olives w/ Pits**....16
Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil
- Beef Tartar + Frites.....18
Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco
- Fromages18
Drunken Goat, Cantal, Pyrénées, Shropshire Blue (Contains Pecan Nuts)
- Assiette De Charcuterie.....19
Bayonne, Saucisson, Rillettes, Mortadelle, 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
- Pâté de Campagne & Petite Salade Amish.....14
Pork Country Pâté, Pruneaux d'Agen, Pistachio, Amish Greens
- Jumbo Lump Crab Salad16
Citrus, Celeriac, Sesame Seed, Avocado, Scallion

"Last Amish" ** Tomato Salad 14
Basil, Olive Oil, Fleur de Sel

Fricassée de Champignons 16
Shiitake, Hen Of the Wood, Royal Trumpet,, Butter, Garlic, Shallot, Toasted Bread

Plats Principaux

- Grilled American Red Snapper.....29
Sautéed Spinach, Beurre Blanc
- Chesapeake Bay Soft Shell Crabs "Meunière".....18/36
Lemon Caper Shallots, Spinach, Pomme Purée
- Aile de Raie Poêlée Pan Seared Skate Wing.....28
Lemon, Capers, Butter, Shallots, Spinach Salad
- Cabillaud Poêlé.....29
Pan Seared Fresh Icelandic Cod, "Méchouia"
- Loup de Mer Grillé (Mediterranean).....29
Grilled Bronzino, Fennel Citrus Purée, Spinach, Crushed Potatoes
- Sautéed Fresh N.C Shrimp..... 16/29
*Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, **Olives w/Pits***
- 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
- Agneau Grillé au Romarin et Persil.....32
Grilled Lamb T-Bone, Potato Gratin, Sautéed Haricots vert/yellow, Garlic
- Braised Beef Short Ribs.....28
Red Wine Braised, Pomme Purée
- Pan Seared Veal Strip Loin.....32
Madeira Jus, Haricots Vert, Mushrooms
- Lapin en Gibelotte **Olives w/Pits**.....28
Braised Rabbit, White Wine, Linguini, Cream, Basil
- Canard Rôti à l'Orange.....29
Roasted Duck Breast, Sautéed Haricots Verts/ Yellow, Shallots, Garlic, Purée
- Duck Confit.....29
Duck Leg, Le Puy Lentils
- Poulet Grillé Americain.....23
All Natural Grilled Chicken, Haricots Verts/ Yellow, Roasted Garlic Jus, Frites

Risotto aux Champignons 26

Shiitake, Hen of the Wood, Royal Trumpet, Diced Celery, Parmesan

Moules Frites 23
Marinière, Frites

"Assiette de Légumes" 14/26

Assorted Vegetables Tossed with Pasta, Shallots, Garlic, Olive Oil, Quinoa, Haricots Verts

Desserts \$10

- Chocolate "Taïnorî" Mousse – Chantilly
- Gâteau à l'Orange - Crème Anglaise
- Apple Tarte à la Mode (Contains Almonds)
- Sorbet – Kalamanzi, Coconut, Mango, Chocolat, Passion
- Riz Au Lait – Aux Épices
- Fondant au Chocolat
- Crème Brulée
- Cannelés - Crème Anglaise

Sides \$10

- Sautéed with garlic, butter, shallots, pancetta.*
- Cauliflower
- Brussel Sprout
- Snow Peas
- Haricots Vert

10/16/18

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.