



## FORMULE DÉJEUNER

2 Course \$27 or 3 Course \$32

### *Petites Assiettes*

- Soupe du Jour
- Home Made Country Pâté
- 3 Oysters
- Grilled Leek Vinaigrette
- Sautéed Calamari
- Amish Greens Salade Maison
- Amish Goat Cheese and Beets

### *Plats Principaux*

- Moules Frites**  
*Marinière, Frites*
- Pan Seared Skate Wing**  
*Lemon, Capers, Parsley, Shallots, Spinach Salad*
- Chicken Paillard**  
*Marinated in Garlic, Shallots, Parsley, Lemon, Salade*
- Mix Vegetables Plate**  
*Assorted Vegetables, Shallots, Garlic, Olive Oil, Quinoa*

### *Petites Assiettes à la carte*

Soupe du Jour.....	9
Oysters.....	3/ea
<i>On the Half Shell, Mignonette</i>	
Salmon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salade</i>	
Salade Niçoise.....	18
<i>Grilled Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil, <b>Olives w/ Pits</b></i>	
Beets & Grilled Leeks.....	14
<i>Yogurt, Mint, Pecan, Sumac</i>	
Salade Composée.....	14
<i>Lentils du Puy, Beets, Quinoa, Avocado, Eggplant Caviar, Leeks &amp; Shallots</i>	
Sautéed Calamari.....	14
<i>Mussels, Tomatoes, Fennel, Garlic, Shallots, Basil, Olive Oil, <b>Olives w/ Pits</b></i>	
Fromages.....	18
<i>Drunken Goat, Cantal</i>	
Pan Seared Foie Gras.....	19
<i>Port Reduction, Roasted Apples, Toasted Bread</i>	
Ris de Veau au Madère Sautéed Sweetbreads.....	18
<i>Hen of the Woods, Shiitake, Royal Trumpet Mushrooms, Madeira Wine</i>	
Fricassée de Champignons.....	16
<i>Shiitake, Royal Trumpet, Hen of the Wood, Garlic, Shallots, Parsley</i>	
Jumbo Lump Crab Salad .....	16
<i>Citrus, Celeriac, Sesame Seed, Avocado, Scallion</i>	
Pâté de Campagne & Petite Salade Amish.....	14
<i>Pork Terrine, Pruneaux d'Agen, Amish Greens</i>	
Mozzarella di Buffala & Amish Tomatoes.....	16
<i>Olive Oil, Fresh Herbs</i>	

### *Plats Principaux à la carte*

Piperade.....	16
<i>Ratatouille, Jambon de Bayonne, 2 Sunny Side up Eggs, Frites</i>	
Omelette aux Fines Herbes.....	14
<i>Gruyère, Chives, Parsley, Tarragon, Petite Salade</i>	
Risotto aux Champignons.....	23
<i>Trumpet, Shitake, Hen of The Woods, Parmesan</i>	
Grilled Chicken Paillard.....	23
<i>Marinated in Garlic, Shallots, Parsley, Lemon, Olive oil, Salad</i>	
Grilled Pork Sausage.....	23
<i>Local Cedar Brook Farm Pork Sausage, Salade</i>	
Grilled Norwegian Salmon.....	26
<i>Green Salad &amp; Olive oil, Lemon Juice</i>	
Aile de Raie Pan Seared Skate Wing .....	29
<i>Lemon, Capers, Parsley, Shallots, Spinach Salad</i>	
Sautéed Fresh N.C Shrimp.....	16/29
<i>Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, <b>Olives w/Pits</b></i>	
Chesapeake Bay Soft Shell Crabs "Meunière".....	18/36
<i>From Maryland, Shallots, Garlic, Parsley, Sautéed Spinach, Frites</i>	

**Escargot "Provençal" 14**  
*Mushrooms, Herbs, Garlic, Butter*

**Moules Frites 23**  
*Marinière, Frites*

**Steak Frites 29**  
*Pan Seared Sirloin Steak, Red Wine Sauce, Frites*

**Charcuterie 19**  
*Bayonne, Saucisson, Salad, Cornichons, **Olives w/ Pits***

### *Desserts \$10*

(Order with Main Course for Prix Fixe)

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|---|---|
| Chocolate "Taïnori" Mousse – Chantilly                      | Crème Caramel                           |
| Gâteau à l'Orange - Crème Anglaise                          | Apple Tarte à la Mode (Contains Almond) |
| Crème Brulée  | Fondant au Chocolat                     |
| Sorbet – Mango, Coconut, Chocolat, Kalamanzi, Passion Fruit |   |