



FORMULE DÉJEUNER

2 Course \$25 or 3 Course \$30

Petites Assiettes

- Soupe du Jour**
- Greek Pink Shrimp**
Fried head on shrimp, aioli
- 3 Oysters**
- Grilled Leek Vinaigrette**
Shallots, House Vinaigrette
- Amish Goat Cheese**
- Sautéed Calamari**
- Amish Greens Salade Maison**
- Burrata & Amish Tomatoes**
- Haricot Vert Salad**

Plats Principaux

- Grilled Sardines**
Garlic, Parsley, Petite Salade
- Grilled Norwegian Salmon**
Green Salad & Olive Oil, Lemon Juice
- Trout Meunière**
Lemon, Capers, Parsley, Shallots
- Sirloin Steak Frites**
Sirloin Steak, Pomme Paille, Beurre Maître d'Hotel
- Chicken Paillard**
Marinated in Garlic, Shallots, Parsley, Lemon, Salad
- Risotto Asperges Champignons**
Wild Mushrooms, Amish Asparagus, Parmesan (can be vegan)

Petites Assiettes à la carte

- Soupe du Jour.....Priced Daily
- 3 Oysters.....3/ea
On the Half Shell, Mignonette
- Jumbo Lump Crab Salad..... 16
Celeriac, Citrus
- Saumon Tartare..... 14
Sesame, Avocado, Citrus, Salad
- Salade Niçoise..... 18
Grilled Salmon, Tomatoes, Olives, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil
- Salade Composée..... 12
Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots
- Sautéed Calamari..... 14
Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil
- Pan-Seared Foie Gras..... 18
Toasted Bread, Roasted Apples, Port Reduction
- Fricassée de Champignons..... 18
Royal Trumpets, Hen of the Wood, Shiitake
- Charcuterie..... 19
Jambon du Bayonne, Rillettes, Saucisson, Pâté, Salad
- Fromages..... 18
Comté St. Antoine, Bucheron, Ossau-Iraty

Plats Principaux à la carte

- Piperade.....16
Ratatouille, Jambon de Bayonne, 2 Eggs Sunny up, Fries
- Risotto Asperges Champignons.....23
Wild Mushrooms, Amish Asparagus, Parmesan (can be vegan)
- Omelette Fromage..... 14
Gruyere, Herbs, Petite Salade
- Fresh N.C. Shrimp.....14/28
Tomato, Garlic, Casarecci Pasta, Basil, Olives
- Grilled Chicken Paillard.....21
Marinated in Garlic, Shallots, Parsley, Lemon, Salad
- Steak Frites27
Sirloin Steak, Pomme Paille, Beurre Maître d'Hotel
- Pork Sausage23
Local Cedar Brook Farm Pork Sausage, Pomme Paille

Grilled Sardines \$16
Garlic, Parsley, Salad

Fried Greek Pink Shrimp \$18
Lemon, Frites

Desserts \$9

(Order with Main Course for Prix Fixe)

- Blueberry/Blackberry Flambé 12
- Gâteau à l'Orange - Crème Anglaise
- Chocolate "Tainori" Mousse - Chantilly
- Sorbet - Passion Fruit, Coconut, Strawberry
- Fondant au Chocolat
- Apple Tarte à la Mode (Contains Almond)
- Crème Brulée
- Crème Caramel

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. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.