



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*
- Trout Meunière  
*Lemon, Capers, Parsley, Shallots, Frites*
- 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, Olives w/ Pits</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, Olives w/ Pits</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>	
Burrata & Amish Heirloom Tomatoes.....	16
<i>Olive Oil, Shallots</i>	
Pâté de Campagne.....	13
<i>Pork Terrine, Pruneaux d'Agen, Amish Greens</i>	

*Charcuterie 19*

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

*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, Shiitake, Hen of The Woods, Parmesan</i>	
Grilled Norwegian Salmon.....	26
<i>Green Salad &amp; Olive oil, Lemon Juice</i>	
Grilled Chicken Paillard.....	23
<i>Marinated in Garlic, Shallots, Parsley, Lemon, Olive oil, Salad</i>	
Aile de Raie Pan Seared Skate Wing.....	29
<i>Lemon, Capers, Parsley, Shallots, Spinach Salade</i>	
Grilled Pork Sausage.....	23
<i>Local Cedar Brook Farm Pork Sausage, Salade</i>	
Sautéed Fresh N.C Shrimp.....	16/29
<i>Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, Olives w/ Pits</i>	

*Soft Shell Crab "Meunière" 18/36*

*Pan Seared, Lemon, Capers, Shallots, Butter, Salade, Sautéed Spinach*

*Moules Frites 23*

*Marinière, Frites*

*Steak Frites 29*

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

*Desserts \$9*

(Order with Main Course for Prix Fixe)

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

When placing orders, please inform your server of ANY food allergies or dietary restrictions. \*\*Our Seasonal produces 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-born illness.