



FORMULE DÉJEUNER

2 Course \$25 or 3 Course \$30

Petites Assiettes

Soupe du Jour

3 Oysters

Grilled Leek Vinaigrette

Burratina & Golden Beets

Sautéed Calamari

Amish Greens Salade Maison

Grilled Asparagus, Balsamic reduction, Olive Oil

Plats Principaux

Pan Seared Skate Wing

Lemon, Capers, Parsley, Shallots, Spinach Salad

Trout Meunière

Lemon, Capers, Parsley, Shallots, Frites

Steak Frites

Sirloin Steak, Red Wine Sauce, Frites

Chicken Paillard

Marinated in Garlic, Shallots, Parsley, Lemon, Salad

Petites Assiettes à la carte

Soupe du Jour.....	Priced Daily
Oysters.....	3/ea
<i>On the Half Shell, Mignonette</i>	
Chesapeake Bay Jumbo Lump Crab Meat Salad	16
<i>Avocado, Citrus, Sesame</i>	
Salmon Tartar.....	14
<i>Sesame, Avocado, Citrus, Salad</i>	
Beets and Grilled Leeks.....	14
<i>Yogurt, Mint, Pecan, Sumac</i>	
Salade Niçoise.....	18
<i>Grilled Salmon, Tomatoes, Olives, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil</i>	
Salade Composée.....	12
<i>Lentils du Puy, Beets, Quinoa, Avocado, Leeks & Shallots</i>	
Sautéed Calamari.....	14
<i>Mussels, Tomatoes, Olives, Fennel, Garlic, Shallots, Basil, Olive Oil</i>	
Pan-Seared Foie Gras.....	18
<i>Toasted Bread, Roasted Apples, Port Reduction</i>	
Fromages.....	18
<i>Comté St. Antoine, Bucheron, Ossau-Iraty</i>	

Charcuterie 19

Jambon de Bayonne, Rillettes, Saucisson, Pâté, Salad

Plats Principaux à la carte

Piperade.....	16
<i>Ratatouille, Jambon de Bayonne, 2 Eggs Sunny up, Frites</i>	
Risotto Asperges Champignons.....	23
<i>Wild Mushrooms, Asparagus, Parmesan</i>	
Omelette Fromage.....	14
<i>Gruyere, Herbs, Petite Salade</i>	
Fresh N.C. Shrimp.....	14/28
<i>Tomato, Garlic, Pasta, Basil, Olives (w/Pit)</i>	
Grilled Chicken Paillard.....	21
<i>Marinated in Garlic, Shallots, Parsley, Lemon, Olive oil, Salad</i>	
Steak Frites	29
<i>Pan Seared, Red Wine Sauce, Frites</i>	
Grilled Local Sausage.....	23
<i>Hormone-free from Cedar Brook Farm, Frites</i>	
Grilled Norwegian Salmon.....	26
<i>Green Salad & Olive oil, Lemon Juice</i>	
Aile de Raie Pan Seared Skate Wing.....	28
<i>Lemon, Capers, Parsley, Shallots, Spinach Salad</i>	

Grilled Dorade 28

Ratatouille

Desserts \$9

(Order with Main Course for Prix Fixe)

Fondant au Chocolat	Crème Brulée
Gâteau à l'Orange - Crème Anglaise	Apple Tarte à la Mode (Contains Almond)
Chocolate "Tainori" Mousse - Chantilly	Sorbet - Passion Fruit, Coconut, Kalamanzi,
Riz Au Lait	Blood Orange, Chocolate



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.