



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

- Duck Drumettes**
Duck Legs Confit, Amish Green Salade
- 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
- Steak Frites**
Pan Seared, Red Wine Reduction

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 & 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 & Baby Amish Tomatoes.....	16
<i>Olive Oil, Shallots</i>	

Artichaut Barigoule 16

*Shallots, Garlic, Parsley, Thyme, Capers, **Olives w / Pits**, Sherry Vinaigrette*

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 & 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>	
Chesapeake Bay Soft Shell Crabs "Meunière".....	18/36
<i>From Maryland, Shallots, Garlic, Parsley, Sautéed Spinach, Frites</i>	
Sautéed Fresh N.C Shrimp.....	16/29
<i>Crevettes Sautées, Gigli Pasta, Basil, Tomato, Garlic, Olives w/ Pits</i>	

Charcuterie 19

*Jambon de Bayonne, Rilette, Saucisson, Salad, Cornichons, **Olives w/ Pits***

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 "Taïnor" 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 | Fresh Amish Strawberries - Chantilly |
| Sorbet – Blood Orange, Mango | Cho Froid Coconut/ Mango |