



FORMULE DÉJEUNER

2 Course \$25 or 3 Course \$30

*Petites Assiettes*

Pâté de Campagne / Cornichons

Soupe du Jour

3 Oysters

Grilled Leek Vinaigrette

Burratina & Golden Beets

Sautéed Calamari

Amish Greens Salade Maison

*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

Grilled Norwegian Salmon

Green Salad & Olive oil, Lemon Juice

*Petites Assiettes à la carte*

*Plats Principaux 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, Salade</i>	
Beets and Grilled Leeks.....	14
<i>Yogurt, Mint, Pecan, Sumac</i>	
Salade Niçoise.....	18
<i>Grilled Salmon, Tomatoes, Fennel, Garlic, Shallots, Anchovies, Basil, Olive Oil, Olives W/ Pit</i>	
Salade Composée.....	12
<i>Lentils du Puy, Beets, Quinoa, Avocado, Leeks &amp; Shallots</i>	
Sautéed Calamari.....	14
<i>Mussels, Tomatoes, Fennel, Garlic, Shallots, Basil, Olive Oil, Olives w Pit</i>	
Fromages.....	18
<i>Bucheron, Valençay, Comté St Antoine, Pyrénées</i>	
Fricassée de Champignons.....	16
<i>Shiitake, Royal Trumpet, Hen of the Wood, Garlic, Shallots, Parsley</i>	

**Charcuterie 19**

Jambon de Bayonne, Rillettes, Saucisson, Pâté, Salad, Cornichons, Olives w Pit

Piperade.....	16
<i>Ratatouille, Jambon de Bayonne, 2 Eggs Sunny up, Frites</i>	
Risotto aux Champignons.....	23
<i>Trumpet, Shiitake, Hen of The Woods, Parmesan</i>	
Omelette aux Fines Herbes.....	14
<i>Gruyère, Chives, Parsley, Tarragon, Petite Salade</i>	
Fresh N.C. Shrimp.....	14/28
<i>Crevettes Sautées, Tomato, Garlic, Pasta, Basil, Olives w/Pit</i>	
Grilled Norwegian Salmon.....	26
<i>Green Salad &amp; Olive oil, Lemon Juice</i>	
Aile de Raie Pan Seared Skate Wing.....	28
<i>Lemon, Capers, Parsley, Shallots, Spinach Salade</i>	
Steak Frites .....	29
<i>Pan Seared Sirloin Steak, Red Wine Sauce, Frites</i>	
Grilled Chicken Paillard.....	21
<i>Marinated in Garlic, Shallots, Parsley, Lemon, Olive oil, Salad</i>	

**Grilled Pork Sausage 23**

Local Cedar Brook Farm, Amish Salade

**Pan Seared Cod Cheeks 16/29**

Garlic, Lemon, Butter, Capers, Shallots, Spinach, Frites

**Desserts \$9**

(Order with Main Course for Prix Fixe)

Fondant au Chocolat	Chocolate Tart – Coffee cream
Crème Brulée	Apple Tarte à la Mode (Contains Almond)
Gâteau à l'Orange - Crème Anglaise	Sorbet – Passion Fruit, Coconut, Kalamansi
Chocolate "Tainori" Mousse – Chantilly	Blood Orange, Chocolate

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-borne illness.