



FORMULE DÉJEUNER

2 Course \$25 or 3 Course \$30

Petites Assiettes

Soupe du Jour

3 Oysters

Grilled Leek Vinaigrette

Burratina & Amish Tomatoes

Sautéed Calamari

Amish Greens Salade Maison

Plats Principaux

Limande Sole

Marinière, Salad

Moules Frites

Mussels Marinière, Frites

Trout Meunière

Lemon, Capers, Parsley, Shallots, Frites

Chicken Paillard

Marinated in Garlic, Shallots, Parsley, Lemon, Salad

Steak Frites

Sirloin Steak, Red Wine Sauce, Frites

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 aux Champignons.....	23
<i>Wild Mushrooms, Parmesan</i>	
Omelette aux Fines Herbes.....	14
<i>Gruyere, Chives, Parsley, Tarragon, Petite Salade</i>	
Fresh N.C. Shrimp.....	14/28
<i>Tomato, Garlic, Pasta, Basil, Olives (w/Pit)</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 Chicken Paillard.....	21
<i>Marinated in Garlic, Shallots, Parsley, Lemon, Olive oil, Salad</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>	

Moules Frites 23

Mariniere, Fries

Desserts \$9

(Order with Main Course for Prix Fixe)

Crème Caramel

Crème Brulée

Gâteau à l'Orange - Crème Anglaise

Chocolat "Tainori" Mousse – Chantilly

Fondant au Chocolat

Apple Tarte à la Mode (Contains Almond)

Sorbet – Passion Fruit, Coconut, Kalamanzi,

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.