



Boards

Imported Cheeses 16

A chef's selection of 4 Domestic and Imported Cheeses | Sliced Apples | Honey | Candied Pecans | Fig Compote | French Bread

Charcuterie 19

A chef's selection of 4 imported cured meats | Honey | Onion Jam | Mustard Caviar | Pickled Vegetables | French Bread

Soups & Salads

Tomato Basil Soup | Crème Fresh 6 V

Onion Soup Gratin | Country Bread | Gruyere Cheese 7

Caesar | Romaine Hearts | Parmesan | Toasted Brioche 9

Almost Naked Salad | Avocado | Tomato | Cucumber | Feta | Red Onion | Lemon | EVOO | Grill Flat Bread 11 V

Chop Salad | Mix Greens | Heirloom Tomato | Fresh Mozzarella | Sweet Peppers | Cucumber | White Balsamic Vinaigrette 12 V

Sweet Gem Wedge | Tomatoes | Red Onions | Smoked House Bacon | Bleu Cheese Crumble | Deviled Egg Dressing 10

Add Seared Tuna 8 | Chicken 6 | Salmon 8 | Shrimp 8 | Hanger Steak 10

Appetizer

Anjou Pear Brûlée & Goat Cheese Tartine 8 V GF

Spinach Artichoke Dip | Garlic Crostini 10 V

Crispy Calamari | Onions | Sweet Pepper | Smoked Remoulade 10

Seared Tuna Lettuce Wrap | Sweet Gem Lettuce | Avocado | Kimchee Aioli 16 GF

Grilled Oysters | Béarnaise | Pickled Fennel | Charred Lemons 12 GF

Escargot A La Bourguignonne | Tarragon Garlic Butter | Sour Dough Bread 12

Sandwiches 13

All sandwiches include your choice of Tomato Basil Soup, Sweet Potato, Pome Frites or Petite Salad

Croissant BLT | Bacon | Lettuce | Tomato | Avocado | Lemon Aioli | Fresh Baked Croissant Add Sunny-Side Up Egg 2

Hot & Crispy Chicken | Cole Slaw | House Pickles | Smoked Rémolade | Brioche | Gaudiois Hot Sauce

Croque Madame Gruyère | Mornay Sauce | Country Ham | Brioche | Sunny Side up Egg

French Dip Roasted Prime Rib | Caramelized Onions | Horseradish Aioli | Gruyère | Au Jus | Baguette

Angus Burger | Smoked Cheddar | LTO | Brioche Bun Add Sunny-Side Up Egg 2

Grilled Chicken Panini | Citrus Mayo | Brie Cheese | Arugula | Onion Burgundy Jam | Baguette

Entrée

Duck Breast A L'orange | Roasted Fingerling Potato | Smoked Salt Charred Broccolini 21 GF

Pan Seared Chicken Paillard | Arugula | Tomato | Fennel | Onion | Avocado | Lemon Vinaigrette 14 GF

Crispy Chicken Croissant | Spicy Sweet Chili Sauce | Raclette Sauce | Radish Apple Slaw 15

Roasted Scottish Salmon | Ratatouille | Green Pea Emulsion 16 GF

Pan-Seared Flounder | Caper Jam | Lemon Beurre Blanc | Roasted Fingerling Potato 17

Citrus Garlic Shrimp Risotto | Roasted Heirloom Tomato Salad 17 GF

Shrimp Florentine Crepe | Sautéed Shrimp in Mozzarella Cream Spinach with Artichoke 18

Prime Rib Crepe | Roasted Mushrooms | Gruyère Cheese | Arugula | Horseradish Sauce | Raclette Cheese Sauce 14

Braised Short Stroganoff | Wild Mushroom | Arugula | Gemelli Pasta | Sweet Vermouth Cream | Shaved Parmesan 16

Steak Frites | Marinated Hanger Steak | Pomes Frites | Tarragon Garlic Butter 23 GF

Rosemary Braised Lamb Shank | Potato Puree | Crispy Brussels Sprouts 22 GF

Accoutrements

Duck Fat Roasted Fingerling Potatoes | Rosemary Sea Salt 5 GF

Pome Frites | Truffle Salt | House Dijonnaise 5 V GF

Sweet Potato Fries | Parmesan-Lime Crumbs | Gruyere Aioli 5 GF

Chili Garlic Brussel Sprouts 6 V GF

Smoked Mac & Cheese Smoked Cheddar & Bacon 8

Smoked Salt Charred Broccolini | Roasted Peppers 6 V GF

Vegetarian V

Roasted Garlic Hummus | Pickled Vegetable | Olives | Evoo | Flat Bread 13

Mushroom Risotto | Smoked Salt Charred Broccolini 14

Potato Gnocchi Ratatouille | Olive Oil Green Pea Emulsion 16

Vegetable Stroganoff | Wild Mushroom | Arugula | Pipette Rigate | Sweet Vermouth Cream | Shaved Parmesan 14

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell-stock reduces the Risk for food borne illness. Young children, the elderly and individuals with certain health conditions might be at a high risk if these foods are consume raw or undercooked.