



STARTERS

Crab cakes, lump crabmeat, and julienne sweet potato with lemon-garlic aioli — 14

Jar of chicken liver mousse with water crackers, grilled crostini, pickled red onion and cornichons — 12

Rustic mushroom, goat cheese and harissa tart baked in a cast iron skillet — 10

SOUP AND SALAD

Kale with roasted butternut squash, Fuji apples, lemon herb farro, cranberries, toasted walnuts with orange Dijon vinaigrette — 14

Wild rocket tossed with extra virgin olive oil, blackberry ginger balsamic vinegar and shaved parmesan reggiano — 11

Bitter Frisée pairs up with salty lardons, and creamy poached egg in this classic French Lyonnaise — 11

Chopped romaine, house made croutons and classic Caesar dressing with parmesan — 8
+ Add chicken breast 5

Tomato soup - rich and creamy served with a puff pastry twist — 8
+ Add gourmet 3 cheese grilled cheese on brioche 7

French Onion Soup topped with melted Swiss cheese over crostini — 8

ENTRÉES

8oz Filet of beef pan roasted w/butter, thyme, garlic, mashed potato and market veg — 32
+ Add sautéed mushrooms with white wine 5

Wild arctic char, seared and served with tarragon cream, asparagus, mushrooms, carrots, fingerling potatoes and crispy baked kale. — 30

Superior Farms lamb shank braised with petite French peas, parsnips, lardons and mint — 26

Beef roast simmered in our veal stock, over a creamy polenta cake with asparagus tips and cranberry sauce. — 22.

Mary's organic chicken breast pot pie w/ potatoes, peas and root vegetables in a light chicken broth with Herbes de Provence and a puff pastry crown — 16

Butternut squash tortellacci in a sage parmesan cream sauce, sautéed mushroom medley — 15
+ Add sautéed vegetables 5

Vegan Special of the Day — 16

SWEETS

Mango Basil Lime Sorbet — 7

Vanilla Bean Ice-Cream with Bacon Crumbles & Warm Maple Syrup — 8

Chocolate Lava Cake (Please allow 15 minutes) — 11

Triple Chocolate Mousse — 11

Lemon Berry Mascarpone Cake — 11

Pennington Farms Apple Pie — 7
+ a la mode - 4

Vanilla Bean Ice-Cream — 4
+ Add Seasonal Berries 4 or Hersey's Chocolate Syrup 2

2% Organic Milk, Lemonade, Coke, Diet Coke, Ginger Ale, Iced Tea, Italian Sumatra Blend Coffee — 3

Entrées include Rustic French Bread.

*\$5.00 Split Entrée Charge. \$15 per 750 ml Bottle Corkage. 18% Gratuity added to parties of 6 +
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*