



APPETIZERS

Glazed Beets with Green Apple Pesto, Pistachio, and Blue Cheese \$9

Duck Meatballs à la Normandy with Hard Cider, Apples, and Crouton \$13

Salad of Frisée and Mache with Poached Apple, Radish, Crouton and Fromage Blanc \$9

Agnolotti - Fromage Blanc filled Fresh Pasta with Butternut, Pepitas, and Sage \$12

Marinated Mussels with Fried Potatoes, Artichokes, and Garlic Aioli \$11

Oyster Stew with Whipped Potato, Pork Belly, and Sherry \$12

ENTREES

Grilled Salmon Bourride with Countneck Clams, Fennel, Potato and Baguette \$27

Steak Frites* - Grilled Hanger with Frites, Brandy Jus, and Frisée Salad \$28

Duck Confit with French Gnocchi, Leeks, and Red Wine Jus \$26

Fried Cauliflower and Chickpeas with Herb Crème Fraîche
Kalamata Olive, Radish and Celery Leaf \$21

Cassoulet of Flageolet Beans with Toulouse Sausage,
Pork Belly, Duck Confit and Lamb Shank \$26

Grilled Lobster Tail with Saffron Butter over Rice with Lobster Claw, Oyster
Mushrooms and Leeks Topped with Lobster Nage and Crispy Garlic \$32

LOCAL CHEESES

Blythedale Brie served warm with Baguette, Strawberries and Black Pepper \$8

Bayley Hazen Blue with West End Honey and Baguette Toast \$8

Jasper Hill Landaff with Apples, Jam, and Baguette Toast \$8

DESSERTS

Enna Chocolate Souffle with Vanilla Crème Anglaise \$10
(25 minute cooking time - please preorder)

Cardamom Crème Brûlée with Red Wine Poached Pear and Pistachio \$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness