

Hors d'œuvres

- Onion Soup Gratinée 8
Soup du Jour daily
Pork Rillettes with cornichon, sea salt, whole grain mustard and baguette 9
Warm Olive Plate 6
Sullivan Farm Smoked Salmon Plate traditional accoutrements 10
Foie Gras and Chicken Liver Mousse with pickled red onion and baguette 12
Baked Raclette melted raclette cheese with port poached pear and baguette 10
Steak Tartare* traditional accoutrements 13
Moules à la Provençal mussels steamed with tomatoes, white wine, garlic, herbs and crouton 10
Escargot garlic butter 10
Crispy Confit Duck flageolets, garlic confit and wilted arugula 13
Macaroni and Cheese smoked ham and parmesan breadcrumbs 8
Jumbo Lump Crabcake remoulade and celeriac slaw 13

Flatbreads

from our wood burning oven

- Gruyère, Caramelized Onion and Smoked Ham 12
Three Cheeses with Tomato and Arugula 11
Fresh Tomato, Garlic, Basil, Arugula and Parmesan 10
Sweet Sausage, Bleu Cheese, Grapes and Tarragon 13

Plats du jour

— MONDAY —

Salmon En Papillote
baked in parchment with
fresh vegetables and herbs 26

— TUESDAY —

Tenderloin of Beef Stroganoff*
with rice pilaf 23

— WEDNESDAY —

Duck Breast
with cointreau demi-glace
sweet potato and confit duck galette.
Served with a frisée and
orange salad 25

— THURSDAY —

Weiner Schnitzel
escalope of veal with fine crumbs,
pan sauteed and topped with
lemon butter sauce
Served with crispy fingerling
potatoes 26

— FRIDAY —

Brown Butter Skatewing
with Provençal vegetables
and pommes purées 24

— SATURDAY —

Beef à la Bourguignonne
buttered egg noodles 22

— SUNDAY —

Cod Goujonets
fresh, lightly fried cod,
pommes frites and remoulade 18

Plats Principaux

- Bouillabaisse classic Provençal seafood stew in lobster broth with garlic crouton and rouille 34
Brown Butter Trout green beans almondine, crispy fingerling potatoes 19
Moules à la Provençal mussels steamed with tomatoes, white wine, garlic and herbs. Served with a side of pommes frites 18
Sautéed Cod with duxelle stuffed crêpes, creamed corn and marinated tomatoes market
Coq au Vin chicken braised in red wine with pearl onions, mushrooms and lardons over buttered egg noodles 19
Steak Frites* 12 oz. sirloin strip with maître d'hôtel butter and pommes frites 26
Filet Mignon* 10 oz. with maître d'hôtel butter, fresh vegetable and pommes purées 31
Steak au Poivre* 10 oz. filet mignon with pommes purées and fresh vegetable 33
Brasserie Steak* sliced Hanger Steak with Rosemary Demi glace, fingerling potatoes, and a frisée-arugula salad 25

Braised Shortribs

with pommes purées and fried onion 25

Roast Lamb Chops*

ratatouille and an arugula parmesan salade with cracked olive vinaigrette 35

Pork à la Milanese with pinot noir sauce, green apple salade and warm bacon vinaigrette 21

Chicken Hushwee with a lamb rice pilaf, pinenuts, almonds and yogurt 18

Chicken Frites half roasted chicken with pommes frites and chicken jus 22

Jumbo Pistou Shrimp linguini, fresh pesto, sun-dried tomatoes and parmesan 24

Cassoulet of confit duck, lamb sausage, ham, braised bacon and flageolets 26

Hamburger* pommes frites 13

Bleu Cheeseburger* pommes frites 14

Bouchée Burger* foie gras, braised onions, pommes frites, two sauces 25

TO ENSURE YOUR STEAK IS COOKED AS DESIRED.

Very Rare: cold, raw center / Rare: cool, red center

Medium Rare: warm, juicy red center / Medium: warm, pink center

Medium Well: hot center, cooked through / Well Done: no color, somewhat dry

À la carte

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|-----------------|------------------------------|
| Pommes Frites 5 | Buttered Egg Noodles 4 |
| Pommes Purées 4 | Roasted Asparagus 7 |
| Creamed Corn 5 | Crispy Fingerling Potatoes 5 |
| Ratatouille 5 | Haricots Verts 7 |
| Flageolets 5 | Celeriac Slaw 4 |

Assiette des Fromages

Selection of the day 13

with a glass of

House selected fine wine or port 20

SHARING AND SPLIT PLATE CHARGE 7

*These items may be served raw, undercooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For more information regarding potential health concerns, please ask your server or a manager.

Fruits de mer

Iced Littlenecks* 1/2 doz. 11

Iced Oysters* 1/2 doz. market

Shrimp Cocktail per piece 3

Crabmeat Cocktail fresh jumbo lump
dijon aioli 14

Dêmi Plateau*

4 oysters, 4 shrimp,

4 clams, chilled lobster

crab meat

market

Salades

Greens Salade
dijon vinaigrette 7

Salade Bouchée
romaine, frisée, haricots verts, asparagus,
shaved fennel, blistered tomatoes,
radish, lardons, hard cooked egg
with roquefort dressing 9

Marinated Roasted Beets
with walnut vinaigrette,
peppered goat cheese and mâche 9

Tuna Niçoise Salade*
Sashimi style with romaine, frisée, egg,
cracked olives, haricots verts, fingerling
potato and blistered tomato 15

Apple Salade
walnuts, bleu cheese, celery, dried
cranberries, and bibb lettuce with a
fine herb yogurt vinaigrette 10

Chilled Maine Lobster Salade
simple salad, fresh baguette market

Confit Duck Salade
with bitter greens, spiced
pecans, dried cherries and
red wine vinaigrette 14

Plats pour deux

Whole Roasted Chicken
with pommes frites, chicken jus
and fresh vegetable
FOR TWO 42

Châteaubriand* with bordelaise sauce,
haricots verts and pommes purées,
FOR TWO 58

Cassoulet confit duck, lamb sausage,
ham, braised bacon and flageolets
FOR TWO 45

Desserts

Chocolate Torte
flourless torte with vanilla cream 8

Crème Brûlée 7

Tarte Tatin
vanilla bean ice cream 8

Profiteroles vanilla bean
ice cream and chocolate sauce 8

Crêpes Mascarpone
Grand Marnier pan-flamed fruit 8

Chilled Fresh Berries with brown
sugar and honey creme fraîche market

Lemon Tarte
raspberry puree 7

Sorbet Tasting 7