

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
Jumbo Lump Crab Cake remoulade and celeriac slaw 13

Flatbreads

from our wood burning oven

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

À la carte

- Pommes Frites 5
Creamed Corn 5
Ratatouille 5
Flageolets 5
Roasted Asparagus 7
Haricots Verts 7
Warm German Potato Salade 5
Celeriac Slaw 4

Coffee - Tea

- French Roast Coffee ground to order, regular or decaffeinated 2.75
Espresso 2.75
Cappuccino 4
A fine selection of teas, including herbal 2.75

Now Serving Breakfast Saturdays and Sundays 8:30 a.m.-11:00 a.m.

Entreès

- Steak Frites* seasoned 10 oz. sirloin strip, maître d'hôtel butter and pommes frites 17
Lamb Sausage with sauerkraut and warm potato salade 12
Macaroni and Cheese smoked ham and parmesan breadcrumbs 13
Chicken Paillard grilled breast of chicken with a roasted tomato vinaigrette and a green apple, crispy bacon, frisée salade 14
Crispy Confit Duck flageolets, garlic confit and wilted arugula 16
Brown Butter Trout green beans almondine, crispy fingerling potatoes 14
Sautéed Cod with duxelle stuffed crêpes, creamed corn and marinated tomatoes market
Moules à la Provençal mussels steamed with tomatoes, white wine, garlic and herbs. Served with a side of pommes frites 14
Chicken Hushwee with a lamb rice pilaf, pinenuts, almonds and yogurt 14
Pasta Primavera sauteed fresh vegetables and whole wheat penne. 13
Quiche du Jour made daily, served with simple salade market

Sandwiches

served with choice of frites or simple salade

- Croque Madame smoked ham, gruyere, béchamel and fried egg 12
Croque Monsieur smoked ham, gruyere 11
Pork Rillettes Sandwich* served warm on a fresh baguette with celeriac slaw 13
Tuna Salade Club Sandwich with arugula, tomato, tapenade and wheat bread 13
Lobster Salade Sandwich arugula and tomato on a fresh croissant market
Grilled Two Cheese Sandwich brie and gruyere, tomato, arugula and dijon on fresh wheat bread 11 with bacon 13
Roast Turkey on multi-grain bread, herb stuffing, fresh roasted turkey and cranberry sauce 12
Hamburger* pommes frites 13
Bleu Cheeseburger* pommes frites 14
Bouchée Burger* foie gras, braised onions and 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

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 pièce 3
Crabmeat Cocktail fresh jumbo lump
Dijon aioli 14

Demi Plateau*

- 4 oysters, 4 shrimp,
4 clams, chilled lobster
crab meat
market

Salades

- Greens Salade dijon vinaigrette 7
Marinated Roasted Beets with walnut vinaigrette, peppered goat cheese and mâche 8
Salade Bouchée romaine, frisée, haricots verts, asparagus, shaved fennel, blistered tomatoes, radish, lardons, hard cooked egg with roquefort dressing 10 with grilled shrimp 17 with grilled chicken 14
Chilled Maine Lobster Salade simple salad, fresh baguette market
Niçoise Tuna 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 with grilled chicken 14
Confit Duck Salade with bitter greens, spiced pecans, dried cherries and red wine vinaigrette 14
Chicken Salade Sliced beefsteak tomato, house greens and vinaigrette 13

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