



LUNCH MENU

Appetizer

- French Onion Soup with Swiss 9
- Lamb Merguez Soup with White Beans and Kale 11
- Shrimp and Lobster Bisque with Tarragon and Roasted Shrimp 10
- Green Salad with Chevre, Pine Nuts and Confit Tomatoes 9
- Kale Salad with Cranberries, Pecans and Blue Cheese 10
- Beet Salad with Oranges, Pistachios and Arugula 10
- House Smoked Salmon with Potato Cake, Crème Fraiche, Dill, and Frisée 13
- Brussels Sprouts with Bacon Marmalade and Parmesan 9
- Burrata with Sweet Peppers, Basil, and Balsamic 10
- Shrimp Risotto with Shellfish Butter and Parmesan 13
- PEI Mussels in Butter, White Wine and Garlic 10

Entrée

- Local Asparagus Risotto with Parmesan 13
- Skate Wing with Roasted Potatoes, Green Beans, and Tomato 14
- Salmon Filet with Spinach, Lentils, Bacon, Tomato, and Garlic 14
- Trout Amandine with Green Beans, Capers, and Almonds 13
- Crab Cake with Sauteed Spinach and Creamed Corn 18
- Coq au Vin with Potato Puree and Root Vegetables 14
- Lamb Pastilla with Spinach, Roasted Peppers and Fond de Braissage 15
- House Burger with Swiss and Caramelized Onions, Frites, and Salad 15
- Vegetarian Gnocchi with Carrot Sauce, Peas, and Roasted Mushrooms 13
- Leg of Lamb with Sweet Peppers and Sauteed Spinach 15

Dessert

- Gianduja Chocolate Mousse with Hazelnuts 8
- Beignets with Cinnamon Sugar and Chocolate Sauce 7.5
- Profiteroles with Vanilla Ice Cream and Chocolate Sauce 8