



## DINNER MENU

### Appetizer

- Lamb Merguez Soup with White Beans, and Kale 13  
French Onion Soup with Crouton and Swiss Cheese 12  
Burrata Cheese with Roasted Bell Peppers, Basil Oil and Balsamic 15  
Greens Salad with Goat Cheese, Confit Tomatoes, and Pine Nuts 12  
Kale Salad with Cranberries, Blue Cheese, and Candied Pecans 13  
Arugula Salad with Beets, Oranges, Pistachios, and Goat Cheese 13  
Chicken Liver Mousse with Greens Salad, Cornichon and Crostini 15  
Steamed PEI Mussels in Butter, White Wine, Garlic and Herbs 15

### Main Course

- Butternut Squash Risotto with Parmesan Cheese 23  
Shrimp Risotto with Shellfish Butter and Parmesan 25  
Trout Amandine with Green Beans, Almonds, and Capers 28  
Salmon Filet with Lentils, Spinach, Tomato, Garlic, and Bacon 27  
Coq au Vin with Potato Puree and Root Vegetables 27  
Vegetarian Gnocchi with Carrot Sauce, Peas, and Roasted Mushrooms 23  
Hanger Steak with Caramelized Onions, Herb Butter and Frites 32  
House Burger with Swiss and Caramelized Onions, with Frites 20  
Lamb Pastilla with Garlic Spinach and Fond de Braisaige 27

*Please let your server know of any dietary restrictions.*

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

*Please note that parties of six or more will be charged an automatic 20% gratuity.*