



DINNER MENU

Appetizer

French Onion Soup with Crouton and Swiss Cheese 12

Lamb Merguez Soup with White Beans, and Kale 13

Sweet Potato Soup with Garlic Croutons and Parmesan Cheese 14

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

PEI Mussels Steamed in White Wine, Butter, Garlic and Herbs 15

Main Course

Butternut Squash Risotto with Parmesan Cheese 23

Shrimp Risotto with Shellfish Butter and Parmesan 25

Potato Gnocchi with Carrot Sauce, Peas, and Roasted Mushrooms 23

Crab Cake with Spinach and Creamed Corn 29

Trout Amandine with Green Beans, Almonds, and Capers 28

Salmon Filet with Lentils, Spinach, Tomato, Garlic, and Bacon 27

Hanger Steak with Caramelized Onions, Herb Butter and Frites 32

Coq au Vin with Potato Puree and Root Vegetables 27

House Burger with Swiss Cheese, Caramelized Onions and 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.