



## LUNCH MENU

### Appetizer

Lamb Merguez Soup with Kale and White Beans 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 12

Beet Salad with Arugula, Oranges, Goat Cheese, and Pistachios 13

Chicken Liver Mousse with Greens Salad, Cornichon and Crostini 15

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

### Main Course

Butternut Squash Risotto with Parmesan Cheese 17

Shrimp Risotto with Shellfish Butter and Parmesan 21

Vegetarian Gnocchi with Carrot Sauce, Peas, and Roasted Mushrooms 17

Salmon Filet with Lentils, Spinach, Tomato, Garlic, and Bacon 20

Trout Amandine with Green Beans, Capers, and Almonds 19

Crab Cake with Sauteed Spinach and Cream Corn 21

Hanger Steak with Caramelized Onions, Herb Butter, and Frites 23

House Burger with Swiss and Caramelized Onions, with Frites and Salad 19

Lamb Pastilla with Garlic Spinach and Fond de Braisaige 20

*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.*