



LUNCH MENU

Appetizer

- Chilled Pea Soup with Crème Fraiche 12
Shrimp and Lobster Bisque with Tarragon and Roasted Shrimp 14
Lamb Merguez Soup with Kale and White Beans 13
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 15

Main Course

- Spring Pea 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
Crab Cake with Sauteed Spinach and Cream Corn 21
Hanger Steak with Caramelized Onions, Herb Butter, and Frites 23
Trout Amandine with Green Beans, Capers, and Almonds 19
Coq au Vin with Potato Puree and Root Vegetables 22
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.*