



MOTHER'S DAY



POUR COMMENCER

Cinnamon Sugar Popovers

Velvet Cauliflower Soup
Fried Capers & Panko

Coriander Grilled Shrimp & Avocado Salad
Grilled Shrimp in Coriander and Garlic, Salad of Avocado, Tomato & Cucumber, Hot pepper-Lime Vinaigrette

Warm Goat Cheese & Spinach Salad
Tender Spinach & Warm Goat cheese, Red Bell Pepper, Almonds, Grilled Country Bread & Sherry Vinaigrette

Salade Maison
Butter Lettuce & Baby greens, Mustard-Shallot Vinaigrette

Moules au Feu
Cast Iron Roasted Mussels, Garlic, Butter & Herb

Tuna Ceviche
Sushi Tuna, Avocado, Scallions
Jalapeno-Lime Vinaigrette

Pate de Campagne avec Poivre Vert
Pork, Chicken Liver & Green Peppercorn Pate,
Grilled Country Bread, Meaux mustard, House Pickles,
Cornichon, & Olives

Duck Liver Mousse Seasonal Fruit Compote,
Grilled Country Bread & Pickled Onions



Les Plats

Bistro Burger Frites 15
Grilled Organic Beef on Brioche bun & House Pickles
House cut Fries Add Fried Organic Egg 2.00
Gruyere, Roquefort, Goat, Cheddar, Parmigiano 2.00

Steak Frites 22
Grilled Hanger Steak & Bordelaise Onions
House Cut Fries, Bordelaise Onions, Arugula

Grilled Rack of Lamb 24
Ratatouille & Pommes Anna

Duck Poutine 24
6 Grilled Long Island Duck Confit, Spicy Cheddar Duck Sauce
House Frites

Moroccan Chicken 19
7 Boneless Roulade of Organic Chicken & Melting Greens
Fingerlings, Oil Cured Olives & Preserved Lemon

Grilled Lobster 28
Lemon-Chive Butter Grilled Sakonnet Lobster, House Frites

Grilled Salmon "Nicoise" 20
10 Grilled Salmon, Arugula, Green beans, Roasted Pepper,
Fingerling Potatoes & Tapenade

Lobster Roll 24
7 Brioche with Sakonnet Lobster, Aioli, Celery,
Bibb & Lucky Tomato, House Frites

Mac & Cheese 14
12 Panko Baked Penne, Porcini & Fontina Cheese,
Salade Vinaigrette

LES OEUFS

Brioche French Toast & Berries 12
14 Cinnamon Custard & Brioche, Whip Cream & Fruit Syrup
Add Vermont Maple Syrup 2.00

Applewood Bacon & Gruyere Omelet 14
12 Salade Vinaigrette & Sautéed Potatoes

Oyster Mushroom & Brie Omelet 14
Salade Vinaigrette & Sautéed Potatoes

Quiche Lorraine 14
Bacon, Leeks, Gruyere, Eggs & Cream in Polenta Crust
Salade Vinaigrette

Eggs Benedict 16
Two Eggs Poached, Daniele Prosciutto & Hollandaise
English Muffin, Salade Vinaigrette & Sautéed Potatoes

Smoked Salmon Benedict 18
Two Eggs Poached, Smoked Salmon & Hollandaise
English Muffin, Salade Vinaigrette & Sautéed Potatoes

Warm Lemon-Ricotta Crepes, Seasonal Fruit 12

Please advise your server of any allergies before ordering.

Aperitif

Mimosa

Champagne and Fresh Orange Juice

Bellini

Champagne and Peach Juice

La Rosette

Champagne and St Germain Elderflower Liqueur

Valencia

Champagne, Orange & Cointreau

Pomellini

Champagne and Pomegranate Juice

Kir Royale

Champagne and Cassis

Kir Imperial

Champagne and Chambord

Kir

White Wine and Cassis

Beers

On Tap

Lagunitas IPA

Harpoon UFO White

Bottles

Heineken

Heineken Light

Sierra Nevada Porter

St Pauli Girl Non-Alcoholic

Waters, Sodas, Juices

Pellegrino Sparkling

Panna Still

Coke, Diet Coke, Ginger ale, Sprite, Club Soda, Tonic

Fresh Orange Juice, Cranberry

Coffees & Tea

Iced Tea and Iced Coffee

New Harvest Coffee

Stash Teas

Espresso, Macchiato, Cappuccino, Latte, Mochas