



OPENERS

Asparagus & English Pea Bisque

Tarragon crème fraiche,
pea shoots
10
gf

Seasonal Green Salad

Mesclun greens, cucumbers,
carrots, grape tomatoes, red
wine vinaigrette
6
df / gf

Butter & Blue Salad

Hydro butter lettuce, radicchio,
toasted walnuts, shaved blue
cheese, walnut vinaigrette
12
gf

Assortiments de Fromage

Artisanal cheeses, marcona
almonds, grapes, local
honeycomb & warm baguette
18

Assiette de Charcuterie

Serrano ham, copa, salami,
Pâté de Campagne, cornichons,
caramelized onion compote,
dijon mustard, warm baguette
18
df

Camembert en Croute

Creamy Camembert wrapped
in puff pastry, salted caramel
sauce, pears, apples &
warm baguette
18

SANDWICHES

Grilled Cheese

Artisanal Swiss & Gouda on
Whole G multigrain,
mixed green salad
13

Chicken Cordon Bleu

Grilled organic chicken breast,
crispy Serrano ham, Swiss
cheese, baby spinach, truffle
aioli, ciabatta bread,
mixed green salad
15

Croque Madame*

Grilled black forest ham &
Swiss, fried farm egg & Mornay
sauce on sourdough, mixed
green salad
15

Four Mile River Farm

Burger*

Grass fed local beef,
Horseradish aioli, caramelized
onion compote, shaved
lettuce, cheddar cheese, *Whole
G* brioche, mixed green salad
16

SIDES/ADD ONS

Pommes Frites

Hand cut fries, rosemary salt,
roasted garlic aioli
6

Grilled Asparagus

Tarragon &
lemon vinaigrette
7

Marinated Olives

With a warm baguette
8

Mac & Cheese

Capmpanelle pasta baked with
creamy four cheese mornay
sauce
8

MAIN ACTS

Parisian Gnocchi

Handmade gnocchi, shiitake
mushrooms, asparagus, English
peas, baby spinach
22

Grilled Atlantic Swordfish

Ginger-lime infused bamboo
rice, sauteed baby spinach,
sesame soy glaze
28
df / gf

Duck Breast*

Pan roasted duck breast,
red quinoa, baby turnips, baby
carrots, blueberry gastrique
30
df / gf

Steak Frites

Maître D' Hotel*

Grilled prime ribeye steak,
Maître d' hotel butter, haricot
verts, pommes frites, roasted
garlic aioli
33

Our menus are seasonally inspired and locally sourced whenever possible.

A 20% service charge will be added for parties of 8 or more guests

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.