

Flatbreads

◊ *Thyme & Sherry Boursin, Mushrooms, Kale, Goat Cheese, Sriracha-Honey Glaze*

◊ *Confit Duck, Mascarpone, Prima Donna, Arugula, Garlic-Thyme Rouille*
11

APPETIZERS

LUMP CRAB MEAT DIP 14
herb bread crumbs, poppyseed crisps

CRISPY BRUSSELS SPROUTS 10
preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli

◊ **CONFIT DUCK POUTINE** 15
hand-cut fries, pulled duck, Prima Donna, rich gravy

◊ **LOCAL LAMB & TICKLER MEATBALLS** 13
horseradish crème fraiche, roasted tomato demi, crème fraiche mashed potatoes

TUNA TARTARE* 14
salmon roe, avocado relish, shaved cucumber, crostini

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

CRISPY CALAMARI 11
lemon rouille, cocktail sauce

SANDWICHES

◊ **DUCK CONFIT SANDWICH** 14
challah bun, shallot rouille, Brussels sprout slaw, Prima Donna crisp, hand-cut fries

CHEESEBURGER* 11
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort or Emmentaler

GRILLED CHICKEN SANDWICH 12
challah bun, roasted tomato pesto, Boursin, arugula, hand-cut fries

◊ *Roasted Baby Carrots*..... 4
◊ *Braised Lentils & Kale*..... 4
Crispy Brussels Sprouts..... 6
Cheddar, Bacon & Chive Potato Cakes... 4
French Green Beans 5
Hand-Cut Fries 4
Brussels Sprouts..... 5
Crème Fraiche Mashed Potatoes 4

SALADS & SOUPS

◊ **GRILLED SALMON QUINOA SALAD*** 16
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette

◊ **WARM SHRIMP SALAD** 14
garlic-herb marinated shrimp, quinoa, lentils, kale, saucisson, crispy shallots, house vinaigrette

◊ **SESAME CRUSTED SEARED TUNA SALAD***
mixed greens, local apple, cucumber, pomegranate seeds, toasted almonds, preserved lemon vinaigrette
14

◊ **GRILLED CHICKEN SALAD** 12
baby kale, candied pecans, local apple, cranberries, crumbled feta, maple vinaigrette

FRENCH ONION SOUP 7
melted Emmentaler

◊ **SOUP OF THE DAY** (*Please ask your server*) Mkt

LUNCH ENTRÉES

◊ **ROASTED ACORN SQUASH** 13
quinoa, lentils, kale, pomegranate seeds, candied pecans, Brussels sprout slaw, sweet potato chips

◊ **GARLIC SHRIMP & SAFFRON RISOTTO** 15
creamy saffron arborio rice, kale, saucisson, feta

FRESH FISH DU JOUR (*Please ask your server*) Mkt

◊ **CRISPY CHICKEN SCHNITZEL** 13
preserved lemon vinaigrette and a salad of baby kale, local apple, candied pecans, cranberries, feta

◊ **MOUNTAIN TROUT** 15
herb bread crumbs, lemon-caper beurre blanc, French green beans, roasted baby carrots

◊ **QUICHE FLORENTINE** 12
house-made butter crust, spinach, mushrooms, Emmentaler, mixed greens, house vinaigrette

GRILLED CITRUS-MUSTARD GLAZED SALMON* 16
crème fraiche mashed potatoes, French green beans

BACON WRAPPED BISTRO MEATLOAF 14
Diane sauce, caramelized onions, French green beans, cheddar, bacon & chive potato cake

STEAK FRITES* 15
sliced hanger steak, herbed Maitre d'buter, hand-cut fries

BEEF STROGANOFF* 14
seared beef tips, mushroom sauce, dill-butter egg noodles, crème fraiche, cornichons

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

**Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*