Appetizers

**Beignets de crevettes** *(3 pieces)* 9

Rock shrimp savory beignet, guacamole, lime

**Escargots Persillade** *(1 dozen)* 12

Sautéed snails in butter with garlic, shallots, white, parsley over garlic coulis, baguette crostini

**Assiette de Charcuteries** *(Selection of 3)* 12

Daily selection with condiments

**Assiette de Fromages** *(Selection of 3)* 12

Chef’s daily cheese selections

**Terrine de Foie Gras** *(Add $6)* 18

Chilled Foie Gras, Cherry chutney, honey spice bread

# Soup & Salads

**Soupe du jour** 9

Daily housemade soup

**Caesar salad**  10

Romaine heart, Parmesan, 60° egg, country bread, lemon anchovy vinaigrette

**Salade de betteraves et potiron au chèvre** 12

Roasted beets and fall squash, arugula, pumpkin seeds

Goat cheese mousse

**Salmon rillettes tartine**  13

Cucumber & herbs salad, arugula

Entrees

*All sandwiches served with pommes frites & watercress salad*

**Moules - Frites *GF***  15

Daily preparation of steamed Maine mussels

**\*Poisson du jour**  18

Daily market seafood selection

**\*Steak - Frites *GF*** 19

Grilled Bistrot Filet, cabernet-shallot sauce,

Pommes frites, watercress

**Poulet Basquaise *GF***  18

Braised free-range chicken leg quarter in a chorizo-pepper-tomato sauce, pommes puree, Tuscan kale

**Virginia Angus beef \*Burger** 15

Brioche bun, Lettuce, tomato, crispy onion

*Add: Cheddar, Blue cheese or Bacon $1/each*

**Risotto du jour *GF***  14

Daily chef’s risotto

**Desserts**

*\*\*Items marked GF are gluten free*

**Profiteroles au chocolat** 10

“Choux” pastries filled with Vanilla ice cream,

Valrhona chocolate sauce

**Crème Caramel** GF 10

Vanilla-Cardamom scented custard, espresso ice cream, candied orange, White chocolate

**Pot de crème au chocolat** GF 10

Valrhona dark chocolate pudding, Crème Chantilly, candied orange, cocoa nib tuile, dark choc. shavings

**Housemade Ice creams & Sorbets** GF 10

Chef’s assortment traditional and seasonal flavors, Pizzelle cookie

**Crêpes au Nutella** 10

Chocolate Hazelnut filled crepes, crème Chantilly,

Candied hazelnuts, Chocolate fudge sauce,

dark chocolate shavings, powdered sugar