



# DINNER

5 PM-10 PM



## SMALL PLATES AND APPETIZERS

<b>Marinated Olives</b> - Assorted olives marinated in herbs and spices.	\$7
<b>Warm bread</b> - Served with a choice of butter: Regular, browned roasted garlic, or orange.	\$8
Extra bread	\$4
<b>Olive Tapenade:</b> Kalamata olive spread served with warm bread	\$12
<b>Duck Fat French Fries</b> - Hand Cut fries	\$10
Add Garlic Aioli	+\$2
Add Truffle Parmesan	+\$2
Add Mushroom Sauce and Cheese	+\$4
Add beef bourguignon and cheese	+\$8
<b>Escargot</b> - The traditional French delicacy, prepared with garlic, shallots, butter and parsley	\$20
<b>Cheese and charcuterie board*</b> - Cured meats and cheeses, accompanied by crostinis, nuts, olives and spreads.	\$30
<b>Salmon Rillete*</b> - Delicate salmon spread served with crostinis and cucumber slices	\$16
<b>Salmon Tartare</b> - freshly prepared salmon tartare with capers, shallots and a citrus dressing served over avocado and with crostinis	\$22
<b>Beef Tartare</b> - finely chopped local organic beef tenderloin, seasoned with capers, cornichons, shallots, whole Dijon mustard and more, served with crostinis	\$24
Add raw organic Local free range egg yolk	+\$2
<b>Oyster Rockefeller</b> - 6 baked oysters with a creamy spinach, cheese and white wine sauce	\$24
<b>Oysters</b> - fresh oysters served with mignonette sauce, mignonette pearls, house made cocktail sauce, horse radish and lemon wedges	
Dozen	\$42
Half dozen	\$22







## SOUPS AND SALADS

<b>Arugula Salad</b> - Arugula, goat cheese, pickled beets, topped with toasted pine nuts and avocado, dressed in balsamic vinaigrette.	\$16
<b>House Salad</b> - Salad mix with cucumber, corn, cherry tomatoes, and Dijon shallot vinaigrette	\$15
<b>Wood Fired Onion Soup Au Gratin</b> - A classic French onion soup with golden melted cheese and house made croutons	
Bowl	\$18
Cup	\$10
<b>Creamy Mushroom Soup (V-GF)</b> - Simple mushroom creamy soup	
Bowl	\$16
Bread Bowl	\$18
Cup	\$8

## CREPES



<b>Mushroom &amp; Cheese</b> - mushrooms in a rich cream sauce, topped with melted cheese	\$20
<b>Smoked Ham &amp; cheese</b> - Smoked ham and melted cheese.	\$20
<b>Brie &amp; Fig Glaze:</b> Soft melted brie cheese drizzled with a sweet fig glaze	\$20
<b>Prosciutto, cheese &amp; arugula</b> - Salted prosciutto, Melted cheese, and fresh arugula finished with shaved parmesan cheese.	\$24
<b>Smoked Salmon Crepes:</b> Hollandaise Sauce, Avocado, pickled Onions, Capers, and greens (Cold Dish)	\$26
<b>Pepper Steak</b> - Creamy pepper steak Sauce, cheese and Arugula	\$30
<b>Lobster Crepe</b> - Fresh Maine lobster, Avocado, Cheese, Sherry Bechamel Sauce	\$34





## ENTREES

<b>Mushroom Truffle Risotto</b> - Rice with mushrooms and truffle oil, finished with freshly grated Parmesan and a dusting of black truffle	\$24
<b>Mussels:</b> Prepared in a creamy wine sauce with aromatic herbs, garlic, and shallots, served with focaccia.	\$22
<b>Beef Bourguignon</b> - Stew cooked in red wine, mushrooms, veggies and herbes de Provence	\$28
Bowl	\$28
Bread Bowl	\$15
Cup	\$4
Add Garlic Mashed Potatoes	
<b>Steak Frites</b> - Hanger Steak Served with hand cut duck fat french fries with a shallot wine demi-glace sauce or a creamy pepper sauce	\$36
<b>Duck Confit</b> - Drum and thigh - Served over House Salad with shallot vinaigrette and French fries or mashed potatoes	\$32
<b>Duck a l'orange</b> - Drum and thigh - Served over citrus salad and French fries or Mashed potatoes	\$34





## DESSERTS



<b>Creme brulee:</b> Classic French dessert featuring a rich and creamy custard base, topped with a layer of hard caramelized sugar. \$12	\$12
<b>Affogato</b> - A scoop of vanilla and chocolate gelato drowned in a shot of hot espresso \$12	\$12
<b>Chocolate Lava Cake</b> - served with vanilla gelato and almonds	\$12
<b>Crepe Suzette</b> - Warm crepe in a buttery orange sauce, topped with Grand Marnier whipped cream and almonds	\$15
<b>Chocolate Eclairs</b> - Classic French pastries filled with smooth crème pâtissière and topped with a glossy chocolate glaze.	\$10
<b>Gelato/Sorbet</b> from Freya's in Rockport	
1 scoop	\$5
2 scoops	\$7

## DESSERTS WINES

Muscat Baumes de Venise	\$8
Sauternes	\$12
Pineau de Charentes	\$8
Messias Twony	\$8
Vista Alegre Fine Ruby	\$8
Vista Alegre Lagrima	\$9
Bodega Baron "Micaela" Amontillado	\$7
Sherry	

## DIGESTIFS



Boullard Calvados	\$18
Courvisier Cognac	\$15
Hennesy Cognac	\$17
Courvisisier XO Cognac 1oz	\$23
Courvisisier XO Cognac 2oz	\$40
Armagnac	\$15
Poire William	\$18





## LUNCH



SUNDAYS  
11 AM - 3 PM

### SOUPS AND SALADS

<b>Arugula Salad</b> - Arugula, goat cheese, pickled beets, topped with toasted pine nuts and avocado, dressed in balsamic vinaigrette.	\$16
<b>House Salad</b> - Salad mix with cucumber, corn, cherry tomatoes, and Dijon shallot vinaigrette	\$15
<b>Creamy Mushroom Soup (V-GF)</b> - Simple mushroom creamy soup	\$16
Bowl	
Cup	\$8

### CREPES

<b>Mushroom &amp; Cheese</b> - mushrooms in a rich cream sauce, topped with melted cheese	\$18
<b>Smoked Ham &amp; cheese</b> - Smoked ham and melted cheese.	\$18
<b>Brie &amp; Fig Glaze:</b> Soft melted brie cheese drizzled with a sweet fig glaze	\$20
<b>Prosciutto, cheese &amp; arugula</b> - Salted prosciutto, Melted cheese, and fresh arugula finished with shaved parmesan cheese.	\$24
<b>Smoked Salmon Crepes:</b> Hollandaise Sauce, Avocado, pickled Onions, Capers, and greens (Cold Dish - Warm Crepe)	\$26
<b>Lobster Crepe</b> - Fresh Maine lobster, Avocado, Cheese, Sherry Bechamel Sauce	\$32







## OTHERS

<b>Croque Monsieur</b> - House Bechamel sauce, smoked ham and cheese	\$14
<b>Escargot</b> - The traditional French delicacy, prepared with garlic, shallots, butter and parsley	\$20
<b>Salmon Rillete</b> - Delicate salmon spread served with crostini and cucumber slices	\$15
<b>Oyster Rockefeller</b> - 6 baked oysters with a creamy spinach, cheese and white wine sauce	\$24
<b>Oysters</b> - fresh oysters served with mignonette sauce, mignonette pearls, house made cocktail sauce, horse radish and lemon wedges (John's River and Wright's Cove Oyster)	
Dozen	\$35
Half dozen	\$18
<b>Quiche</b> - Broccoli and Cheddar	\$12
<b>Quiche Lorraine</b> - Ham and cheese	\$14

## DESSERTS

<b>Creme brulee:</b> Classic French dessert featuring a rich and creamy custard base, topped with a layer of hard caramelized sugar. \$12	\$12
<b>Affogato</b> - A scoop of vanilla and chocolate gelato drowned in a shot of hot espresso \$12	\$12
<b>Sugar Butter Crepe</b> - Melted Butter and sugar Add fresh lemon juice	\$12 +\$2
<b>Crepe Suzette</b> - Warm crepe in a buttery orange sauce, topped with Grand Marnier whipped cream and almonds \$15	\$15
<b>Chocolate Eclairs</b> - Classic French pastries filled with smooth crème pâtissière and topped with a glossy chocolate glaze.	\$10
<b>Gelato/Sorbet</b> form Freya's in Rockport	
1 scoop	\$5
2 scoops	\$7





**BRUNCH**  
**SUNDAYS**  
**11 AM - 3 PM**  
**BAKERY**

<b>Plain Croissant</b>	\$4
<b>Orange Tartine</b> - Warm Baguette with Orange Butter	\$8
<b>Bread with Butter</b> - Regular Butter - Orange Butter	\$8

**BENEDICTS**

<b>Salmon Benedict</b> - Smoked Salmon, 2 Poached eggs, Avocado, Hollandaise Sauce on Croissant	\$24
<b>Lobster Benedict</b> - Avocado 2 Poached eggs, Hollandaise Sauce on Croissant	\$32
<b>Ham Benedict</b> - Smoked Ham, 2 Poached eggs, Hollandaise Sauce on Croissant	\$20
<b>Plain Benedict</b> - 2 Poached eggs, Hollandaise Sauce on Croissant	\$16

**OTHERS**

<b>Avocado Toast</b> - Avocado, Pine nuts, chipotle Oil, Pickled Onions (Very Lightly Spicy)	\$16
add poached egg	\$3
<b>Waffles with fruit</b> - Seasonal fruit, chocolate sauce and almonds	\$16
Add Vanilla Ice cream	\$4
<b>Frittata</b> - Eggs, cheese, onion, tomato, mushroom	\$15
Add Bacon	\$3
Add Ham	\$3

