



-lunch-

small plates

Chilled Lemon & Artichoke Dip	\$8
grilled sourdough	
Grilled Asparagus Salad	\$10
bayonne ham, parmesan, hard boiled egg, mâche lettuce	
Mushroom Tartine	\$10
charming meadows mushrooms, brie, sundried tomato oil, arugula	
Smoked Salmon Tartine	\$14
olive, pickled onion, everything spice, dill gribiche	
Frites & Aiolis	\$8
roasted garlic, fine herb, vadouvan curry	
Cheese Board	\$19 (choice of 3)/\$26 (all 5)
served with cornichon, compôte, sourdough bread	
comté (cow, france)	camembert (sheep/cow, ny usa)
lancaster blue (cow, pennsylvania)	langres (cow, france)
misty creek tomme (goat, pennsylvania)	
Meat Board	\$24 (choice of 3)/\$32 (all 5)
served with cornichon, dijonnaise, sourdough bread	
venison summer sausage	chicken liver mousse
black pepper saucisson	bayonne ham
coppa	
Grand Platter	\$46
choice of 3 meats and 3 cheeses, served with olives, honey roasted nuts, cornichon, compôte, dijonnaise, sourdough bread	

soup/salad

Choice of Small Soup & Half Salad	\$12
Soup Du Jour	\$7
Creamy French Onion Soup	\$8
gruyère and parmesan croutons	
Seasonal House Salad	\$10
mixed greens, radish, cucumber, carrot, pumpkin seed, champagne vinaigrette	
Niçoise Salad	\$14
baby romaine, marinated artichoke, yukon potato, olive, radish, haricot vert, hard boiled egg, lemon caper vinaigrette	
Ancient Grain Salad	\$14
farro, quinoa, arugula, roasted beets, goat cheese, honey balsamic vinaigrette	
Pennsylvania Lyonnaise Salad	\$14
baby spinach, frisee, dandelion greens, bacon, hard boiled egg, croutons, warm bacon dressing	
<i>salad add ons:</i>	
grilled chicken breast \$8	roasted salmon \$13
shrimp salad \$7	seared tuna steak \$11
curry chicken salad \$8	crab cake \$11

sandwiches

choice of frites or small house salad

Brioche Grilled Cheese	\$11
white cheddar, red onion jam	
Shrimp Salad Croissant	\$15
bibb lettuce	
Vadouvan Curry Chicken Salad Croissant	\$16
bibb lettuce	
Chicken Cordon Bleu	\$18
ham, gruyère, dijonnaise, brioche bun	
Beef Bourguignon Grilled Cheese	\$18
red wine braised beef, cheddar, red onion jam, brioche	
Crab Cake Sandwich	\$18
spicy remoulade, bibb lettuce, brioche bun	
Cheeseburger	\$19
bibb lettuce, pickle, caramelized onion, garlic aioli, comté cheese, brioche bun	
(add an egg +\$1)	
(add bacon +\$4)	
(substitute impossible burger +\$2)	

mains

served with frites & small house salad

Quiche Du Jour	\$19
roasted mushrooms, chive, gruyère	
Mussels	\$23
saffron, white wine, garlic, fine herb	
Crab Cake	\$28
lemon caper gremolata	
Roasted Salmon	\$26
beurre blanc	
Airline Chicken Breast	\$25
chicken jus	

consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions
please inform your server if you have any food allergies or dietary restrictions

20% gratuity may be added to parties of 6 or more - please no split checks for parties of more than 6