



SUMMER LUNCH MENU

Monday - Friday 12:00 PM - 3:00 PM

Due to limited seating, maximum 2 HOURS seating

** Wear face covering while not eating or drinking**

Appetizers

Soupe à l'Oignon - 13-

French Onion Soup with Gruyere Cheese

Watermelon Gazpacho -12-

Watermelon, Cucumber, Feta Cheese, Mint, Basil

Salade "Cacao" - 12-

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

Strawberry Salad -15-

Fresh Strawberries, Spinach, Goat Cheese, Shortbread Crouton, Toasted Pecans, Basil, Lemon Vinaigrette

Charcuterie* -24-

Chef's Selection of Charcuterie, Dijon, Onion Jam, Cornichon, Pickled vegetable, Crostini

Fromage Assorti -21-

Assorted Selection of Local and French Cheese, House Made Jam, Honey Comb, Candied Walnut, Crostini

Pâté de Campagne -15-

Pork Country Pate, Prune, Dijon, Onion Jam, Crostini

Escargots au Beurre d'Ail -15-

Sautéed Snail, Button Mushroom, Garlic-Parsley Butter

Crevettes Grille-18-

Grilled Shrimp, Heirloom Tomatoes a la Grecque, Feta Cheese, Sliced Onion, Fines Herbs

Entree Salads

Salade César au Poulet -19-

Organic Chicken Breast, Romaine Hearts, Parmesan, Crouton, Anchovy Caesar Dressing

Salade "Cacao" au Saumon* -24-

Grilled Salmon, Mesclun Salad, Sweet Cherry Tomato, Goat Cheese, Walnut Herb Dressing

Salade au Steak* -24-

Grilled New York Strip, Mesclun Salad, Roquefort Cheese, Herb Dressing

Salade Niçoise* -22-

Rare Seared Tuna, Haricot Vert, Niçoise Olive, Cherry Tomato, Fingerling Potato, Soft Boiled Egg, Mesclun Salad, Herb Vinaigrette

Sandwiches (Add Bacon for \$3)

Sandwich au Poulet -19-

Grilled Organic Chicken, Herb Aioli, Havarti Cheese, Avocado Puree, Romaine Heart, Tomato, French Fries

Hamburger* -19-

Local Dry Aged Beef, American Cheese, Tomato Aioli, Onion Jam, Brioche Bun, French Fries

Sandwich au Steak* -21-

Grilled New York Strip, Blue Cheese, Arugula, Beefsteak Tomato, Herb Aioli, French Fries

Sandwich Végétarien -18-

Toasted Ciabatta, Avocado, Chipotle Aioli, Havarti Cheese, Sliced Cucumber, Tomato, Alfalfa Sprout, Mixed Green Salad

Croque Monsieur -18-

Virginia Ham, Gruyere Cheese, Creme Fraiche Custard, Brioche, Mixed Green Salad

Entrees

Saumon Grillé* -29-

Grilled Salmon, Pea Puree, Braised Kale, Fingerling Potato, Sauce Allemande

Trout Amandine -28-

Pan Seared River Trout, Haricot Verts, Toasted Almond, Brown Butter Lemon Sauce

Steak Frites* -30-

Grilled New York Strip, Caramelized Shallot, Red Wine Jus, Pommes Frites

Ravioli aux Champignon -28 -

Mushroom Ravioli, Sauteed Forest Mushrooms, Parmesan Cream Sauce, Truffle Essence

Sides: Green Bean-6 / Grilled Asparagus-7 / Brussels Sprout-7 / French Fries-6 / Potato Puree-6 / Rapini-7

Bon Appétit...