

## HORS D'OEUVRES

<b>SOUP DU JOUR</b> daily preparation	8	<b>GULF SHRIMP COCKTAIL</b> house cocktail sauce, mustard sauce	15	<b>OYSTERS ON THE HALF SHELL*</b> tarragon-citrus mignonette, cocktail sauce	3ea
<b>CHARCUTERIE</b> artisanal meats, traditional accompaniments	19	<b>BLACK ANGUS BEEF TARTARE*</b> capers, shallots, toast points	14	<b>HERB &amp; GOAT CHEESE PALMIERS</b> roasted red peppers, olives	7
<b>PEI MUSSELS</b> parmesan broth, garlic, grilled baguette	14	<b>GOAT CHEESE &amp; ONION TART</b> petite greens, crispy shallots	10	<b>BANG BANG CAULIFLOWER</b> tempura spiced cauliflower *substitute shrimp 15	8

## SALADS

**SUNNY CREEK FARMS BIBB WEDGE SALAD** 10  
crispy shallots, blue cheese, baby tomatoes, buttermilk dressing

**HOUSE CAESAR SALAD** 8  
romaine hearts, herbed croutons

**SALAD LYONNAISE\*** 12  
benton's bacon lardons, haricot verts, poached farm egg  
add shrimp 7, chicken 5, salmon 5

## SANDWICHES

choice of accompaniment

**CROQUE MONSIEUR** 12  
shaved ham, gruyère cheese

**DUANE'S DOUBLE BURGER\*** 16  
pickled vidalia onions, american cheese, sriracha aioli

**DIJON CHICKEN** 13  
roasted mushrooms, dijon sauce

## ENTREES

**ROASTED RACK OF LAMB** 29  
benton's bacon, roasted brussels, blue cheese, roasted mushrooms

**SLOW COOKED DUCK CONFIT** 27  
white bean cassoulet

**FRENCH BISTRO CHICKEN** 25  
red bliss potatoes, roasted mushrooms, benton's bacon, rosemary, red wine

**SUSTAINABLE VERLASSO SALMON BOUILLABAISSÉ\*** 22/29  
littleneck clams, pei mussels, gulf shrimp, saffron broth

**ARBORIO RICE RISOTTO** 13/19  
daily preparation  
add shrimp 7, chicken 5, salmon 5

**WILD BOAR GNOCCHI** 17/26  
GLD goat cheese, tomato ragout

**SUNBURST FARMS MOUNTAIN TROUT** 14/27  
french lentil stew, baby spinach

**HERITAGE FARMS PORK CHOP** 28  
parsnip carrot puree, swiss chard, roasted walnuts, port wine cherry sauce

## STEAK FRITES

**9oz. NY STRIP AU POIVRE\*** 29  
cognac pan sauce

**8oz. FILET MIGNON\*** 39  
béarnaise

**8oz. FLAT IRON\*** 26  
foie gras truffle butter

## FROMAGE

A selection of three artisanal  
cheeses with traditional  
accoutrements

14

## ACCOMPANIMENTS

6

• smashed fingerling frites • haricot verts • roasted mushrooms • pommes purée • baby spinach •

Executive Chef Duane Fernandes  
Chef de Cuisine Armen Vladimirovich

split plate charge 2

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness.  
\*Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.