



Appetizers

Roasted Sweet Potato Soup 9

olive oil, onion, fresh ginger, vegetable stock, honey, mulling spices

Rillettes of Heirloom Pork 12

a chilled charcuterie of 4-spice seasoned pulled pork served with baguette toasts

The Chef's Terrine of Hudson Valley Foie Gras 14 / 22

served on toasted brioche with organic greens and homemade eggplant chutney

Main Courses

Asparagus and Goat Cheese Omelette 17

served with your choice of organic mixed baby greens or pommes-frites

Moules Marinières/Frites 18 (1 quart) 26 (1 ½ quarts)

Prince Edward Mussels, olive oil, garlic, shallot, Chablis, fresh thyme, parsley

Spicy Seafood Pasta 21

homemade Basque style chorizo and Canadian mussels over gluten-free angel hair

New Orleans Crawfish Gratin 26

shelled crawfish in a spicy cheesy sauce served with side of greens or pommes-frites



Villa Jolanda Vino Spumante (Italian bubbly) 19

Panaché 6

Sam Adams Cold Snap & 7-Up

Hurricane Cocktail 10

Plantation rum, lime, OJ, passionfruit, grenadine

Beers of the Month

Sam Adams Cold Snap 8

Ommegang Nirvana IPA 10

Featured Beer in Bottle

Dogfish Head 60-Minute I.P.A. 7

Ommegang Hennepin Saison 8

Wines of the Month

Round Hill, Chardonnay, C.A. (2016) 12, 48

Chateau Vieux Courrière Bordeaux (2016) 48

Les Collines de Laure Syrah (2017) 44

Côte Chalonnaise Pinot Noir (2016) 46

Bandol Domaine de l'Olivette (2014) 58