

## *Appetizers*

- Wild Mushroom Macaroni & Cheese / Gratin de Pâtes aux Champignons Sauvages** 12  
Prairie Breeze white cheddar and Farfallini macaroni & cheese with smoked wild mushrooms, peas, roasted pearl onions, and an herbed crumb topping
- Spanish Tart / Tarte Salée à l'Espagnole** 12  
Spanish cured bacon, leek, and Manchego tart with a roasted pepper and smoked paprika coulis
- Scallops / Poêlée de Pétoncles** 14  
Seared scallops in a filo "nest" with apples, sultanas, and pistachios tossed in a blood orange aioli
- Foie Gras Terrine / Terrine de Foie Gras** 17  
With ground cherry preserves and toasted brioche
- Artisanal Cheese Plate** 11      **House-Made Charcuterie Plate** 12  
**House-Made Seafood Charcuterie Plate** 12  
**Combination of Artisanal Cheese Plate & House-Made Charcuterie Plate** 16

## *Soups*

- Soup of the Day** 7  
announced daily
- Seafood Soup of the Day** 8.5  
announced daily

## *Salads*

- Mesclun Greens with Vegetable Garniture** 6  
raspberry honey vinaigrette  
**Entrée Size** 10
- \*Stacked Caesar** 11  
marinated tomato, house-made dressing, croutons  
**with grilled, sliced chicken** 16   **with jumbo shrimp** 18   **with jumbo lump crab cake** 19.5
- Tuna Salad / Salade Orientale au Thon** 13  
Seared tuna with an Asian vegetable and soba noodle salad, sesame ginger soy vinaigrette, fried wonton chips, & a black garlic shoyo drizzle
- Fall Salad / Salade Automnale** 17  
Pumpkin croquettes, candied chanterelles, roasted cipollini onions, garden greens, & a white balsamic vinaigrette

*The Wine Tastings, suggested with each dish, are a three ounce pour. Full glasses are also available. There will be a \$2 charge for splitting Appetizers, Salads &/or Desserts, & a \$5 charge for splitting Entrées.*

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## *Plats Principaux*

**Maryland Style Crab Cake (Single) 16 or (Double) 22.5 GF**  
Jumbo lump crab, fried leeks, whole grain mustard pan sauce,  
roasted fingerling potatoes, asparagus

**Gnocchi e Fagioli 14 GF**  
With beans, tomatoes, and garlic

**Sicilian Meatloaf 15.5 GF**  
Stuffed with provolone, ham, tomato paste and spinach,  
Bordelaise sauce, roasted fingerling potatoes

**Seafood Crepe 16**  
Shrimp, scallops, crab, gruyère cheese, & rice, rolled in a  
buckwheat crepe, nantua sauce, asparagus

**\*Copper Penny Farms' Veal Sausage / Saucisse de Veau Copper Penny 17**  
House-made roasted tomato ravioli and veal sausage with a veal Bolognese sauce, wilted  
spinach & Grana Padano cheese

**Tuna Salad / Salade Orientale au Thon 18**  
Seared tuna with an Asian vegetable and soba noodle salad, sesame ginger  
soy vinaigrette, fried wonton chips, & a black garlic shoyo drizzle

**Shrimp Nantua / Crevettes Sauce Nantua 18 GF**  
Sautéed shrimp with saffron rice, garden broccoli, with a shrimp & lobster  
cream sauce

**Sandwich "Du Jour" Market Price**  
Fried fingerling potatoes, vegetable slaw

## *Dessert*

**Any Selection from our Dessert Tray 9**  
**Artisanal Cheese Plate 13**

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