

SPECIALTIES

STARTERS

HOUSE MADE FRIES 10

HOUSE DIPPING SAUCE

FRIED OYSTERS 20

CHIPOTLE REMOULADE

MOULES MARINIÈRE 20

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON

ENDIVE AND ARUGULA SALAD** 14

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES+ 40

GRILLED NY STRIP, MUSTARD BUTTER,
HOUSE-MADE FRITES, WATERCRESS SALAD

MOM'S MEATLOAF 30

SHORT RIB, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

"CAMPSTYLE" GRILLED TROUT 30

LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

MUSHROOM & PARSNIP RAGOUT 28

CREAMY POLENTA, TRUFFLE RICOTTA

WINTER

WINTER SALAD** 14

FIELD GREENS, SPICED PECANS, PEAR, CHEVRE
WARM BACON-APPLE CIDER VINAIGRETTE

ONION SOUP GRATINEE 14

GRUYERE & MOZZARELLA, BAGUETTE,
CRISPY ONIONS

GNOCCHI GRATINATI 16

GUANCIALE, PORCINI MUSHROOM SAUCE, COMTÉ CHEESE

ROASTED BEET SALAD**16

BABY KALE & ARUGULA, ORANGE SEGMENTS, RED ONION,
TOASTED PINE NUTS, CRISPY FRIED GOAT CHEESE,
PISTACHIO VINAIGRETTE

SAUTÉED ATLANTIC CODFISH 36

FINGERLING POTATOES, LITTLENECK CLAMS, CHOURIÇO,
TOMATO-FENNEL BROTH

CHICKEN AND DUMPLINGS 32

PAN ROASTED HALF CHICKEN, BACON, MUSHROOMS,
CARROTS, PEARL ONIONS, GNOCCHI, CREAMY TARRAGON JUS

SEARED SCALLOPS+ 42

WHITE BEAN-PANCETTA PUREE, CARAMELIZED TURNIPS,
LARDONS, APPLE CIDER REDUCTION

PAN ROASTED DUCK BREAST+ 34

FONTINA POLENTA CAKE, PROSCIUTTO BRAISED SWISS
CHARD, BLACK FIG GLAZE

THE ALPS

SALMON GRAVLAX TARTARE (GERMANY) 16

APPLES, CUCUMBERS, LEMON ZEST,
BROWN BREAD CROUTONS, RIESLING VINAIGRETTE

HUNTER'S STYLE RABBIT RAGOUT (ITALY) 18

ROASTED TOMATOES, CIPOLLINI ONIONS, SHITAKE MUSHROOMS,
CREAMY POLENTA, GRANA PADANO

WARM ASPARAGUS SALAD (FRANCE) 18

POACHED FRESH FARMHOUSE EGG, SAUTÉED WILD MORELS,
GRANA PADANO BREAD CRUMBS

VENISON GOULASH (AUSTRIA) 46

NOCKERL, HORSERADISH SOUR CREAM, CHIVES

SLOW ROASTED SALMON+ (GERMANY) 34

CRISPY GERMAN POTATO CAKE, BRAISED RED CABBAGE WITH
BACON, RAHM SAUCE

GRILLED HANGER STEAK+** (FRANCE) 38

POTATOES DAUPHINOISE, GREEN BEAN ALMONDINE,
WHOLE GRAIN MUSTARD DEMI GLACE

CASSOULET TOULOSAINE (SAVOIE) 34

CLASSIC RENDITION OF DUCK AND PORK CONFITS WITH
WHITE BEANS, GARLIC SAUSAGE, BREAD CRUMBS

SMALL PLATES

FRIED MAC & CHEESE BALLS 12

SPICY MARINARA & PARMESAN

TUNA SASHIMI NACHOS+ 22

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY

MEXICAN CHOPPED SALAD 16

BLACK BEANS, CORN, AVOCADO, PEPPERS, QUESO FRESCO,
JICAMA, HONEY-LIME DRESSING

BRUSSELS SPROUTS** 14

FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

BLT CHEESEBURGER+ 16

HOUSE GROUND SIRLOIN & SHORT RIB BLEND, BACON,
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

GRILLED MAHI MAHI TACOS 16

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
SUBSTITUTE GRILLED SHRIMP +5

BULGOGI 16

KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

KOBE SLIDER TRIO+ 18

BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE

SHUMAI DIM SUM 12

HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

BROCCOLI RABE 16

WHITE BEANS, GARLIC, CHERRY PEPPERS, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN
ADD HOUSE MADE DUCK SAUSAGE +5, ADD ORECCHIETTE +4

HANGER STEAK FAJITAS+ 16

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO,
FLOUR TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE

STEAMED THAI MUSSELS 20

RED CURRY-COCONUT BROTH

** THESE ITEMS CONTAIN NUTS. +ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

SOME MENU ITEMS MAY CONTAIN MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, SHELLFISH OR SESAME.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.