



SOUPS

SOUP DU JOUR 9

NEW ENGLAND CLAM CHOWDER 12

Served in a sourdough bread bowl

FRENCH ONION SOUP GRATINÉE 12

SALADS

BURRATA CAPRESE 17

Heirloom tomatoes and burrata mozzarella with EVOO & balsamic reduction

CAESAR 9

Fresh romaine with parmesan & croutons

WEDGE 9

Iceberg with bacon, tomatoes, and crumbled blue cheese dressing

GREEK 9

Mixed greens, red onions, olives, peppers, baby heirloom tomatoes and feta cheese

HOUSE 9

Mixed greens, baby heirloom tomato & red onions with blue cheese and champagne vinaigrette

ROASTED BEETS 14

Roasted in a pistachio vinaigrette, topped with whipped goat cheese

FROMAGE

ULTIMATE CHARCUTERIE & CHEESE COLLECTION 44

Our signature dish, with assorted gourmet cheeses & meats. A selection of meats and cheeses to include brie, bourgogne, cheddar, blue stilton cheese / foie gras, rosette de Lyon, beef bresola, smoked duck breast and pork saucisson, served with garlic bread

EUROPEAN CHEESE BOARD 21

English white cheddar, stilton bleu, delice de bourgogne, camembert, goat, and brie served with garlic bread

BAKED CAMEMBERT 19

Classic French cheese baked to perfection topped with garlic, parsley, EVOO & toast soldiers





APPETIZERS

ESCARGOT BOURGUIGNON 18

Covered in our house butter and baked, served with Garlic Bread

CLASSIC SHRIMP COCKTAIL 18

Jumbo shrimp served with fresh cocktail sauce and horseradish

FOIE GRAS 19

Sliced mousse of duck foie gras with truffles served with preserves and garlic bread

SEARED AHI TUNA 19

Marinated Red Dragon tuna pan seared to rare and served with wasabi, ginger soy, and gari

SMOKED SALMON 19

Served with capers, red onion, diced egg & goat cheese

GRILLED LAMB LOLLIPOPS WITH MINT 22

New Zealand half rack with fresh English mint & mashed potatoes

CRAB CAKES 22

Seared colossal crab meat served with arugula, pineapple, and mango habanero salsa

PATE DU CHEF 12

Home made Dordogne chicken liver pate with red onion marmalade and garlic bread

BRUSCHETTA 12

Tomatoes, garlic, and basil over crostinis drizzled with balsamic reduction and EVOO

WELSH RAREBIT 14

Grilled english salted cheddar cheese on sliced sourdough bread, served with Branston sweet pickle & Piccalilli mustard pickle

MUSSELS FRA DIABLO 19

Fresh Pei mussels in a spicy tomato sauce and crusty bread

SEAFOOD COCKTAIL 18

Fresh shrimp, scallops & crab served in a tangy cocktail sauce

