



EVENING FARE

THE BEGINNING

HAND-CUT POTATO CHIPS.....	4
MARINATED OLIVES & ALMONDS.....	5
CHICKEN LIVER MOUSSE.....	10
mostarda, boiled egg, shaved apple, rye toast	
PÂTÉ MAISON.....	10
traditional accoutrements	
WILD BURGUNDY ESCARGOTS.....	12
bacon, mushrooms, roasted garlic	

SEASONAL SOUP.....	7
CHICORIES SALAD.....	7
walnuts, cranberries, orange segments, caraway vinaigrette	
WILTED KALE & BACON SALAD.....	8
boiled egg, red onion, bacon vinaigrette	
ROASTED ROOTS SALAD.....	8
pumpkin seeds, gorgonzola, truffle vinaigrette	
POACHED PEAR SALAD.....	9
roasted butternut, walnuts, drunken goat, maple-dijon	

THE MIDDLE

PEI MUSSELS.....	16
house sausage, potatoes, chilis, tomato	
SALMON WALDORF SALAD.....	18
apples, bacon, pecans, brussels sprouts, maple-dijon	
WILD MUSHROOM RISOTTO.....	16
shelburne farms cheddar, truffle	
PUMPKIN CROQUE MONSIEUR.....	13
apple, hazelnut, sage, bechamel	
add ham/bacon/sunny egg.....	\$2/ea

CHICKEN UNDER A BRICK.....	24
wild mushrooms, roasted potatoes, butternut squash	
SEARED SCALLOPS.....	27
puy lentils, brussels sprouts, grapes, red wine reduction	
BEEF BOURGUIGNON.....	25
pommes purée, bacon, mushrooms, mirepoix	
GRILLED BONELESS PORK CHOP.....	24
glazed root vegetables & apples, sweet potato puree	

THE END

CARAMEL APPLE UPSIDE DOWN CAKE.....	7
ORANGE CREME BRULEE.....	7

CHOCOLATE POTS DE CREME.....	7
ASSORTED SWEET CRÊPES.....	7

PLEASE ADVISE US WHEN ORDERING IF YOU HAVE ANY DIETARY RESTRICTIONS; WHETHER MEDICAL, ETHICAL, OR FOR REASONS OF CONSCIENCE.
please allow time for us to prepare your meal as each is made from scratch as it is ordered. special orders may take additional time.
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.