



French Onion Soup au Gratin
a classic topped with gruyère \$10

Soup du Jour
chef's daily creation \$6

HORS D'OEUVRES

Parmigiano-Reggiano Frites
fresh thyme, rosemary,
truffle aioli \$9

Escargot
black pepper veloute, parsley puree,
mini farfalle pasta, garlic pernod butter \$16

Shrimp and Crab Dip
lemon, garlic, gruyere, parmesan, parsley,
red bell pepper aioli \$16

Smoked Chicken Plate
pico de gallo, avocado, pepperoni,
broccoli cauliflower egg white frittata \$16

LES SALADES

Caesar 1924
romaine lettuce, crushed crostini, anchovy,
house dressing \$9

Kale and Root Vegetable Salad
baby kale, carrots, Jerusalem artichokes, beets,
burrata cheese, roasted orange vinaigrette \$12

Cafe House Salad
mixed greens, tomato, bell pepper,
cucumber, fresh herbs,
lemon honey white balsamic vinaigrette \$8

Duck Salad
artisan mixed greens, confit duck leg, acorn squash,
toasted pepitas, dried cranberries, grilled lemon,
maple bacon vinaigrette \$16

Mediterranean Salad
seasoned chickpeas, cucumber, red onions,
mixed greens, tomatoes, kalamata olives,
feta cheese, oregano vinaigrette \$12

ENTRÉES

***Filet Mignon & Crab**
green beans, fried onion, pommes puree, bacon asiago sauce \$35

Lemon Roasted Sole
garlic broiled broccoli, basmati rice, spiced parsnip puree, red pepper herb oil \$26

Cavatelli Fruits de Mer
lobster, shrimp, clams, shallots, garlic, lemon, truffle cream \$26

***Chuck Steak Tenderloin**
cardamom braised carrots, spinach, shiitake mushroom jus, pommes puree \$26

Branzino & Scallops
brussels sprouts, herb roasted Jerusalem artichokes, mollusk lardon sauce \$34

Glazed Blood Orange Salmon
beet relish, roasted apple, rice blend \$30

Chicken Prosciutto Ballotine
sun-dried tomato, onion, swiss chard, mozzarella, herb roasted fingerlings \$29

***Strip Steak Champignon**
portabella mushrooms, scallions, pomme frits, sauce de boeuf \$32

Vegetable Tofu Pad Thai
peanut sauce, rice noodles \$20
with chicken \$26 with shrimp \$29

Acorn Power Bowl
roasted squash cup, kale, sweet potato, farro, chickpeas, cranberries, pumpkin seeds, maple dressing \$20
with chicken \$26 with shrimp \$29

*A 20% gratuity will be added for parties of six or more

*Menu items made to order : Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions