

## STARTERS

Steak Tartare	\$26	<i>brioche &amp; quail egg toad in the hole, caviar, aged sherry vinaigrette</i>
Bayonne Ham	\$18	<i>cornichon, pickled onion, whole grain mustard, grilled baguette</i>
Wild Burgundy Snails	\$16	<i>garlic herb butter</i>
Gratineed Raspberry Point Oysters	\$20	<i>duck bacon, garlic &amp; herb buttered bread crumb</i>
Pâté en Croûte	\$18	<i>venison &amp; pork pâté in pastry, pickled shallots, dijon vinaigrette</i>
Smoked Salmon	\$18	<i>crème fraîche, capers, chives, crumbled egg yolk, grilled baguette</i>
Shrimp & Asparagus Tempura	\$16	<i>saffron aioli</i>
Seared Hudson Valley Foie Gras	\$26	<i>blueberry compote, brioche toast, marcona almonds, game bird reduction</i>

## SOUPS & SALADS

Asparagus Soup	\$14	<i>brioche croutons</i>
Onion Soup Gratinée	\$16	<i>classic onion soup, gratineed with baguette crouton, gruyère, reggiano</i>
Little Gem House Salad	\$16	<i>tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette</i>
Godfrey's Farm Asparagus Salad	\$15	<i>strawberries, fresh goat cheese, whole grain mustard vinaigrette</i>
Kitchen Girl Farm Mesclun Salad	\$14	<i>reggiano, red wine vinaigrette</i>
Grilled Scottish Salmon Salad	\$26	<i>cucumber, red onion, capers, chives, radish, dill crème fraîche</i>
Grilled Shrimp Niçoise	\$28	<i>mesclun greens, nicoise olives, cherry tomatoes, haricots verts fingerling potatoes, crumbled egg, red wine vinaigrette</i>
Roseda Farms Tenderloin Steak Salad	\$28	<i>gem lettuce, cherry tomatoes, bleu d'auvergne, pickled onion horseradish dill dressing</i>

## MAINS

Crispy Chicken Sandwich	\$22	<i>vadouvan, pickled cucumber, espelette honey, dill crème fraîche potato bun, pommes frites</i>
Venison Burger	\$24	<i>caramelized onion, duck bacon, gruyère, aioli, potato bun, pommes frites</i>
Crispy Softshell Crab BLT	\$26	<i>duck bacon, gem lettuce, Secret Amish tomato, aioli, potato bun, pommes frites</i>
Croque Monsieur	\$21	<i>potatoes, gruyère, ham, béarnaise</i>
Grilled Roseda Farms NY Strip 8 oz.	\$44	<i>potatoes persillade, sauce béarnaise</i>
Gnocchi	\$26	<i>beech &amp; oyster mushrooms, reggiano, basil &amp; goat cheese fondue</i>
Omelette	\$18	<i>champignons, goat cheese, petite salade verte</i>
Pan Roasted Rockfish	\$44	<i>beech &amp; oyster mushrooms, chive beurre blanc</i>
Mussels	\$24	<i>sautéed with white wine, saffron &amp; tomato, pommes frites</i>

## SIDES

Roasted Mushrooms \$8 | Pommes Frites \$8 | Haricots Verts Amandine \$8 | Roasted Baby Carrots \$8