



APPETIZERS

CONSOMMÉ 16

Clear rich oxtail broth with marrow, veal tongue and soup vegetables

JUNIPER AND LEMON ZEST MARINATED SPANISH MACKEREL 18

Celery root, shaved Lagoto truffle

OYSTERS 22

Toasted brown rice~laver tea, pumpernickel canapé, soy~yuzu mignonette

HOUSE CURED AND SMOKED TASMANIAN SEA TROUT 18

With fennel panna cotta and marcona almonds

CHILLED VELOUTÉ OF LOCALLY FORAGED CHANTERELLE MUSHROOMS AND PENNSYLVANIA SUMMER SQUASH 18

Small variety tomatoes, pickled chanterelles, herb blossoms

PÂTÉ OF PENNSYLVANIA RAISED RABBIT 18

Pickled radish, ramp and chanterelle mushrooms, salad greens with creamy vinaigrette

OUR GROWERS' LATE SUMMER SALAD BOWL 15

With hazelnut vinaigrette and brioche croutons

SANDWICHES

JAMBON BEURRE 26

Our baguette, butter, ham

MIRABLINI 25

Buckwheat blini with roasted mushrooms and spring vegetables

BELLEBURGER 28

Madeira caramelized onions and melted cave aged gruyere, choose wet or dry

OPEN FACE WAGYU FLANK STEAK 27

On griddled whole wheat with comté cheese, chard and sauce of vin jaune from Jura

OPEN FACE SOFT SHELL CRAB SANDWICH 27

Remoulade, crispy scallion and lemon



ENTRÉE SALADS

ORA KING SALMON 26

*Ora King salmon slow cooked with zucchini
With roasted beets, purple potatoes and yuzu marmalade*

GILSON MARTIN PENNSYLVANIA RAISED LAMB 27

Grilled loin, sweet and sour mushrooms, vegetable crepe

YELLOWFIN TUNA CONFIT 28

Piperade jus, roasted zucchini, peppery greens

MAIN PLATES

BAVETTE AND BLEU 29

Grilled bavette steak, boston wedge with Roquefort, bordelaise sauce

NAVARIN OF BLOCK ISLAND COD 29

Mussel and clam broth, confit new potatoes and sweet garlic, brandade

WILD CAUGHT STRIPED BASS 30

*Roasted with anise hyssop, figs and tender sweet carrots
Sauce Xèrés*

BERLINGOT OF SUMMER CORN 28

With Maine lobster, chanterelles and chorizo oil

ROHAN DUCK LEG 28

Braised with pistachio and spices, green gage plums stewed in Schaarbeekse krieken, foie gras soubise



WINE BY THE GLASS

Sparkling

Jean-Luc Mader, Pinot Blanc/Chardonnay, Crémant d'Alsace, Alsace, France NV \$14

Thibaut-Janisson, Blanc de Blancs, Monticello, Virginia NV \$20

Mirabelle, Brut Rosé, North Coast, California NV \$18

Patrick Bottex, Gamay/Poulsard, "La Cueille", Bugey Cerdon, France NV (semi-sweet rose) \$16

Champagne

Chapuy, Blanc de Blancs, Oger Grand Cru NV \$26

Lallier, 'Grand Rosé,' Ay Grand Cru, NV \$26

Krug, 'Grande Cuvée,' Reims MV \$50 (3oz)

Whites

Eric Chevalier, Melon de Bourgogne, 'Le Clos de la Butte,' Muscadet-Cotes de Grandlieu Loire Valley, France 2015 \$11

Domaine Mardon, Sauvignon Blanc, 'Tres Vieilles Vignes,' Quincy, Loire, France 2015 \$14

St. Innocent, Pinot Gris, 'Vitae Springs Vineyard,' Willamette Valley, Oregon 2015 \$12

Damien Laureau, Chenin Blanc, 'La Petite Roche,' Savennières, Loire Valley, France 2015 \$17

J. Fritsch, Riesling, 'Schlossberg,' Grand Cru, Alsace, France 2015 \$15

Domaine Bernard Defaix, Chardonnay, 'Fourchaume,' Chablis 1er cru, Burgundy, France 2013 \$16

Venture, Chardonnay, Russian River Valley, Sonoma, California, 2014 \$18

Vincent Prunier, Chardonnay, 'En Remilly,' St. Aubin 1er Cru, Burgundy, France 2013 \$30

Yves Cuilleron, Marsanne/Roussanne, 'Lyseras,' St. Joseph, Rhone, France 2014 \$20

Michael Shaps, Petit Manseng, Monticello, Virginia 2015 \$18

Rose

Elisabeth & Francois Jourdan, Aramon, Vin de France, 2015 \$9

King Family Estate, Merlot, 'Crosé,' Monticello, Virginia 2016 \$13

Reds

Domaine De La Grume, Gamay, 'Grain de Sable,' Brouilly, Beaujolais, France 2015 \$12

Brooks, Pinot Noir, Willamette Valley, Oregon 2014 \$18

Céline et Vincent Dureuil, Pinot Noir, 'Vauvrau,' Rully 1er cru, Burgundy, France, 2014 \$25

Comte Abbattucci, Sciacarello/Nielluccio, 'Faustine,' Ajaccio, Corsica, France 2013 \$17

Château de Fosse- Sèche, Cabernet Franc, 'Eolith,' Samur, Loire, France 2014 \$18

Château Coupes Roses, Grenache, 'Cuvée Granaxa,' Minervois, Languedoc, France 2012 \$19

Domaine Mucyn, Syrah, 'Les Salamandres,' Saint-Joseph, Rhône, France 2014 \$16

Hunt&Harvest, Cabernet Sauvignon, Napa Valley, California 2014 \$18

Le Haut Médoc d'Issan, Cabernet Blend, Médoc, Bordeaux, France 2012 \$22

Château Nenin, Merlot blend, Pomerol, Bordeaux, France 2008 \$36