

9/12/2021

sunday

to share

Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Housemade Focaccia 5

House Made Potato Chips with Aioli 6

Provençal Marinated Olives 6

Artisan Cheese: Bouche de Varrois, Goat's Milk, France with Grape Mostarda & Toasts 14

first course

Creamy Roasted Tomato Zucchini Soup with Grilled Bread 7

Greener Roots Lettuces with Apples, Granola & Blue Cheese Dressing 10

Pizette: Spinach, Blistered Cherry Tomatoes, Mozzarella & Parmesan 14

Cornmeal Fried Zucchini with Gremolata Aioli 14

Salt Cod Hushpuppies with Malted Dill Aioli 15

Pecan Salami with Radish, Cucumber, Sunflower Seeds, Watercress & Ricotta Salata 14

second course

Grilled Hangar Steak with Kale Caesar & Pommes Frites 31

Pan Roasted Chicken with Farro, Haricots Verts, Butternut Squash, Walnuts & Currants 26

Grilled Italian Sausage with Polenta, Broccoli Rabe, & Tomato Fennel Sauce 28

Sautéed Shrimp with Basmati Rice, Broccolini, Charred Fennel, Pickled Red Onion & Chermoula 27

Mr. Aaron's Gnocchetti with Wagyu Bolognese & Parmesan 22

Late Summer Vegetable Fricassee 20

swag

"Frenchie" T-shirt \$25 "Lion" T-shirt \$25 "Lion" Hoodie \$30

Menu features local produce from Blue Heron Farmstead & The Farm & Fiddle

Chef De Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients. Inform your server of any allergies or dietary requirements so we may serve you better.

*These foods may contain undercooked ingredients and or be cooked to order. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food borne illness.



MAAR
café
R
G
O
T
bar

dessert

Pastry Chef Tom Huber

Chocolate Boca Negra 10 Plum Frangipane Tart 10

Buttermilk Cake with Blackberries 10

Assortment of Housemade Cookies 6

Green Apple Sorbet with Tuille 6 Peanut Brittle Ice Cream 6 Any Dessert a la mode +1.50

Hot Beverages

Mocha 5 Café Au Lait / Latte / Cappuccino 4.5 Americano / Espresso 3 Macchiato 4.5 Cortado 4.5
French Press Bongo Java Mystic Brew / Decaf Jonesin' 3/6 Iced Coffee 5

High Garden Hot Teas & Herbal Infusions 4

Caffeinated: Earl Grey, English Breakfast, Green Clouds & Mist

Decaf: Honey Bliss, Creamsickle

Dessert Wine

2015 Domaine de Durban, Muscat de Venise 8 2009 Vin Santo del Chianti, Malvasia, Trebbiano 9

Taylor Fladgate 20yr Tawny Port 12 Broadbent 5yr Reserve Madeira 10

Emilio Hidalgo PX Sherry 7 Domaine La Tour Vielle Banyuls 8

Lillet Blanc 6 Cocchi Vermouth di Torino 6

Cordials

Carpano Antica 7

Chartreuse 8

Meletti Amaro 7

Amaro Dell Etna Antico Amaro D'Erbe 8

China China Amaro 8

Pimms 7.5

Campari 8

Whisper Creek Original/Mocha 7

Cocchi Vermouth di Torino 8

Kahlua 7

Grappa di Sicilia 6

Frangelico 8

Lillet 6

AE Dor VS Cognac 9

Delord 25y Bas Armangac 16

B&B 8

Kubler Absinthe 10

Fernet-Branca 6

Calvados 8

Copper & Kings Craft Brandy 8

