



- Dinner - snacks

Alsatian Pretzel Rolls	2 for 4 / 4 for 8
caraway-cheddar cream, mustard butter	
Marinated Olives Provençal	6
herbs de provence, garlic, orange peel	
Crispy Polenta Bites	6
fried polenta, calabrian chili hot honey	
Confit Chicken Wings (6)	12
confit wings, special house dry rub, bbq sauce, chili bleu cheese	
Frites & Aiolis	8
black garlic, tomato, vadouvan curry	

small plates

Smoked Trout Tartine	14
smoked trout spread, caviar, pickled onions, dill, grilled sourdough	
Shrimp & Polenta	16
crispy polenta cake, chimichurri, watercress	
Charcuterie & Cheese Plate	28
chef's selection of meats and cheeses served with bread, seasonal jam, maple-chili glazed nuts, mustard	
Mussels & Frites	16
half pound of mussels steamed in fennel cream with fresh herbs served with grilled sourdough and frites	
Tuna Crudo	16
carrot-ginger purée, eel sauce, fried onion, wasabi greens	
Smoked Steak Tartare	18
quail egg yolk, black garlic aioli, Grandma Utz's chips	
Crab Royale	16
crispy hashbrown, crab mousse, crab salad, caviar	
Langoustine Mac & Cheese	18
bonito cream, goat cheese, cheddar, gruyère, radiatore, toasted bread crumbs	
Bread Board	12
sourdough, focaccia, and alsatian pretzel rolls served with herbed roasted garlic oil, maple-cayenne butter, mustard butter	

soup & salad

French Onion Soup	8
gruyère and croutons	
Soup Du Jour	7
daily selection	
House Salad	8
mixed greens, radish, cucumber, carrot, pumpkin seed, champagne vinaigrette	
Beet Salad	15
spinach, goat cheese crema, red onion, shaved fennel, fried onion, apple-poppysseed vinaigrette	
Niçoise Salad	16
poached tuna conserva, little gem, artichoke, yukon potato, olive, radish, haricot vert, soft-boiled egg, lemon-caper vinaigrette	
Pennsylvania Lyonnaise Salad	14
baby spinach, frisée, dandelion greens, bacon, soft-boiled egg, croutons, warm bacon dressing	

entrées

Spring Vegetable Linguine	28
asparagus, charming meadows mushrooms, peas, garlic, white wine, parmesan, hand-cut pasta	
Bell & Evans Half Roast Chicken	30
de-boned half chicken, grilled asparagus, crispy fried fingerling potatoes, chimichurri	
Branzino Filet	32
cauliflower purée, swiss chard, brown butter-caper sauce	
Jumbo Shrimp Skewer	28
tabbouleh, grilled asparagus, garlic-lemon yogurt sauce	
Steak Frites	36
12 oz. New York strip, béarnaise sauce, petite salad	
Venison Chops	36
carrot-ginger purée, turmeric & caraway kraut, hashbrown, hunter's sauce	
Buck Burger	Single 15 Double 17
4 oz. stone ridge manor smash patty, tomato aioli, shredded lettuce, house made pickle, cooper sharp cheddar, and bacon jam served on a potato roll	
-substitute beyond burger +1/patty,	
-add bacon +4, add umaro vegan bacon +3	

consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

please inform your server if you have any food allergies or dietary restrictions

20% gratuity may be added to parties of 6 or more - please no split checks for parties of 6 or more