



- Lunch -

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 onion, dill, grilled sourdough	
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	
Bread Board	12
sourdough, focaccia, and alsatian pretzel rolls served with herbed roasted garlic oil, maple-cayenne butter, mustard butter	

soup & salad

Cup of Soup & House Salad	12
Soup Du Jour	7
French Onion Soup	8
gruyère and parmesan croutons	
House Salad	8
mixed greens, radish, cucumber, carrot, pumpkin seed, champagne vinaigrette	
Beet Salad	15
spinach, goat cheese crema, apple-poppysseed vinaigrette, red onion, shaved fennel, fried onion	
Niçoise Salad	16
poached tuna conserva, little gem, artichoke, yukon potato, olive, radish, haricot vert, soft-boiled egg, lemon-caper vinaigrette	
Grilled Chicken Salad	14
chilled chicken breast, spring mix, tomato, bacon, hard-boiled egg, avocado, shredded gruyère, herbed buttermilk dressing	
Pennsylvania Lyonnaise Salad	14
baby spinach, frisée, dandelion greens, bacon, soft-boiled egg, croutons, warm bacon dressing	

sandwiches

choice of frites or small house salad

Vegetable Grilled Cheese	13
artichokes, baby spinach, basil pistou, muenster and gouda cheese served on grilled sourdough	
Shrimp Salad Roll	15
tarragon shrimp salad served on a grilled split-top brioche roll	
Banh Mi (pork belly or trumpet mushroom)	14
black garlic aioli, pickled vegetable, soy sauce served on toasted baguette	
French Dip	16
roast beef, garlic aioli, mushrooms, onions, gruyère, au jus served on a toasted baguette	
Jambon-Beurre	14
ham and mustard butter served on toasted baguette	
Smoked Salmon BLT	16
rettlund farms bacon, lemon dill aioli, bibb lettuce, and heirloom tomato served on grilled rye bread	
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