



## Hors D'œuvre

squash bisque .....	9
roast squash seeds, spiced cream	
smoked salmon.....	11
relish of egg-caper-onion, cucumber crème fraîche salad	
escargots .....	12
burgundian escargots, confit garlic	
steak tartare .....	14
mustard, capers, cornichons, shallot	
lamb sausage.....	12
piperade, goat cheese jus	
blackboard charcuterie.....	7 for 1, 12 for 2, 18 for 3
house crafted charcuterie, from 100% connecticut berkshire hogs. you may select one or more of our choices listed on our blackboard.	

## Coquillages et Crustacés

oysters .....	14
half dozen, mignonette and aioli	
6 shrimp cocktail .....	15
cocktail sauce, lemon	
le plateau de fruits de mer .....	20/38
lobster salad, oysters, shrimp	

## Salades

salade maison .....	9
breakfast radishes, fennel	
salade lyonnaise .....	12
frisée, sherry mustard vinaigrette, 142° egg, house crafted bacon lardons	
pickled beet salad .....	9
goat cheese mousse, smoked hazelnuts	
watercress salad .....	11
shelburne farms cheddar, apples, marcona almonds	

## Plats Principaux

fresh local fish amandine .....	22
potatoes, capers, almonds, brown butter, green beans	
free range boneless chicken .....	23
pommes puree, glazed carrots	
seared scallops .....	25
cauliflower gratin, golden raisins, capers, almonds	
prime steak frites .....	27
ny strip, duck fat pommes frites, roasted shallots, aioli	
braised shortrib .....	23
sweet blackjack sauce, smoked potatoes, watercress-apple salad	
local cod .....	24
potatoes, bacon, fennel, pernod beurre blanc	
wild mushroom bread pudding .....	18
frisee salad, pomegranate, pumpkin seeds	
duck confit .....	22
white beans, swiss chard, mustard jus, fennel slaw	
"the royale with cheese" burger .....	16
prime ny strip, roll, sauce francaise, cabot cheddar, frites <i>the burger is served pink or no pink</i>	

## Side Dishes

duck fat pommes frites .....	7
pommes purée .....	7
farm vegetables.....	6
macaroni gratin with crispy pork....	8

## Desserts

profiteroles .....	7
rocky road ice cream, warm chocolate	
carrot cake .....	7
rum raisin ice cream, spiced almonds	
peanut butter cheesecake .....	7
bananas brulee	
flavors of caramel apple .....	7
apple ice cream, bread pudding, peanuts	

*All of our baguettes are baked on premises daily using a patented method and equipment developed by Charlie van Over. Please be sure to tell your server if you would like to purchase a baguette to take with you.*