

Lunch Menu- \$15

Soup:

TOMATO BISQUE CHARRED TOMATO, GARLIC, BUTTER, CREAM

or Salad:

HOUSE MIXED GREENS, NIÇOISE OLIVE, CARROT, RADISH, CUCUMBER, CHAMPAGNE VINAIGRETTE (*GF, Vegan*)

Entrees:

CHICKEN PROVENÇAL TOMATO, NIÇOISE OLIVE, WHITE WINE, HERBES DE PROVENÇE, SALAD, FRITES

CHÈVRE WARM GOAT CHEESE ON GRILLED BAGUETTE, BERRIES, SPINACH, CANDIED pecan

QUICHE LORRAINE BACON, GRILLED ONION, SWISS CHEESE, SALAD & CUP OF SOUP

Dessert:

APPLE TART- BERRIES, VANILLA ICE CREAM, CARAMEL

Dinner Menu- \$33

Soup

TOMATO BISQUE CHARRED TOMATO, GARLIC, BUTTER, CREAM

or Salad:

HOUSE MIXED GREENS, NIÇOISE OLIVE, CARROT, RADISH, CUCUMBER, CHAMPAGNE VINAIGRETTE (*GF, Vegan*)

Entrees:

CHICKEN PROVENÇAL TOMATO, NIÇOISE OLIVE, WHITE WINE, HERBES DE PROVENÇE, SALAD, FRITES

FLANK STEAK FRITES SALAD, TRUFFLE FRIES, CHOICE OF DIJON OR VEAL GLAÇE (*GF*)

TROUT AMANDINE MASHED POTATO, GREEN BEANS, ALMONDS, WHITE WINE, LEMON

Dessert:

APPLE TART - BERRIES, VANILLA ICE CREAM, CARAMEL