

~ Bar Menu ~

all items \$10.50 at the bar

Burger Les Gras

red wine marinated, house ground River Rock Farms beef burger served on our brioche bun with Vermont gruyere, tomato, dijon and pommes frites

Moules Frites

PEI mussels steamed with basil and white wine served with pommes frites

Cuisses de Grenouilles

fried frogs legs with sauce gribiche and lemon

Saucisse de Maison

daily house-made sausage with whole grain mustard and pommes frites

Croque Monsieur

French ham, gruyere and béchamel sandwich with pommes frites

Tian à la Provençal

gratin of zucchini, tomato and onion

Crevettes Froid

cold poached shrimp with aioli

Salade à la Niçoise

seared-rare tuna with local vegetables, olives and hard boiled farm egg

all items available in the dining room for an additional charge

*We fry our pommes frites in peanut oil and our aioli and some desserts contain raw or undercooked eggs. Before placing your order, please inform your server if a person in your party has a food allergy

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