

~ Bar Menu ~

12⁵⁰ in the dining room / 10⁵⁰ at the bar

Burger Les Gras

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

Moules Frites

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

Salade à la Caesar

red & green romaine lettuce with house Caesar dressing, croutes and grilled shrimp

Saucisse de Maison

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

Gratin de Macaroni au Homard

a gratin of pasta shells in a creamy cheese sauce with maine lobster

Salade à la Niçoise

olive oil-cured albacore tuna with butter lettuce, local vegetables, olives and hard boiled farm egg

~ Bar Menu ~

12⁵⁰ in the dining room / 10⁵⁰ at the bar

Burger Les Gras

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

Moules Frites

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

Salade à la Caesar

red & green romaine lettuce with house Caesar dressing, croutes and grilled shrimp

Saucisse de Maison

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

Gratin de Macaroni au Homard

a gratin of pasta shells in a creamy cheese sauce with maine lobster

Salade à la Niçoise

olive oil-cured albacore tuna with butter lettuce, local vegetables, olives and hard boiled farm egg