

APPETIZERS

VEGETABLES TERRINE “NAPOLEON”	\$16.50
Grilled Vegetables (Eggplant/Zucchini/Yellow&Red Bell peppers/Fennel)/Tomato Confit/Goat cheese Foam/Focaccia Bread/Basil Oil/Mixed Greens <i>*Vegetarian</i>	
* WARM GOAT CHEESE SALAD	\$ 9.95
Warm Goat Cheese /Pear, Chestnut & Pecan Brioche/ Mesclun / Liege Syrup	
* BELGIAN ENDIVE SALAD	\$10.95
Bleu & Chimay Cheese / Roasted Pecan Nuts / Gala Apples	
* RED HEIRLOOM BEETS SALAD	\$10.50
Feta/Grapefruit/Cashew Nuts/ Citrus Dressing	
*CAESAR SALAD	\$9.95
Boquerón Anchovies / Parmesan / Country Bread Crisp	
ROYAL SEABASS TARTARE	\$14.50
Cucumber Jelly / Oyster Tempura /Salmon Eggs / Avocado Mousse	
*SMOKED VIRGINIA HAM MOUSSE	\$13.95
Smoked Ham Mousse / Pine Nuts /Shallots /Chives /Dried Ham /Cornichon Tomato Chutney / Rustic Bread with Black Garlic	
* CHEESES PLATTER / GOUGERES	\$14.90
Assorted Cheeses Selection with Cheese Puffs.Inquire with your Server about our Daily Selection	
BAKED SNAILS/ GARLIC BUTTER	
Toasted Country Bread	\$10.95
*BAKED MUSSELS GRATINE	\$9.95
Garlic Parsley Butter / Toasted Country Bread	
FRENCH ONION SOUP	\$10.95
Baked Gruyère Cheese	
* SOUP OF THE DAY	\$10.00

KIDS' CORNER \$7

- CHICKEN FINGERS & FRIES
- CAVATELLI BUTTER & PARMESAN CHEESE

SPLIT PLATES ARE SUBJECT TO ADDITIONAL \$2 CHARGE

*** DISHES MAY CONTAIN NUTS AND SHELLFISH**

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness”

MAIN COURSES

*GRILLED NORWEGIAN SALMON Grilled Salmon / Lentils Du Puy /Dijon Mustard Sauce	\$26.95
NORWAY SOLE/ MEUNIÈRE SAUCE Spinach w/Lemon Zest/Yukon Gold Mashed Potatoes/Lemon Parsley Caper Brown Butter	Market Price
PAN-SEARED BRANZINO Mix of mushrooms/Broccolini/Pasta Casarecce/Lobster cream sauce	\$28.50
GRILLED NORTH CAROLINA TROUT Sautéed Curly Green kale/Sweet Potato Puree/ White Wine Cream Sauce	\$24.95
* CASSEROLE DE MOULES/ POMMES FRITES Steamed Mussels/Belgian Fries (Origin: Dutch Mussels from Maine)	
Moules Marinière Garlic/ White Wine / Leeks / Onions	\$23.50
Moules Provençale Tomato/ Basil / Saffron Shallot / Garlic / Ricard	\$24.95
Moules Diable Tomatoes/ Shallots / Lobster Bisque	\$24.95
Moules De L'Annee "Voted Mussels of the Year 2011 by the Washington Post" (Mussels cooked in cream of endives, dry vermouth topped with sweet potato confit)	\$24.50
RIB EYE STEAK (14 OZ) (ORIGIN: CREEK STONE FARM) Smoked Fleur De Sel & Black Pepper Sarawak Butter/ Belgian Fries/ Green Salad	\$35.95
ONGLET DE BOEUF AU POIVRE VERT (10 OZ) (ORIGIN: CREEK STONE FARM) Hanger Steak / Green Peppercorn Sauce/ Belgian Fries / Green Salad	\$28.95
CARBONNADE À LA FLAMANDE Flemish Beef Stew Simmered In Dark Beer / Mashed Potatoes	\$26.95
DUCK LEG CONFIT/ ORANGE SAUCE Taggiasche & Nice Olive Mashed Potato/ Green Salad	\$26.95
LAMB CAVATELLI Fresh Cavatelli with Lamb Shoulder / Tomato / Taggiasche Olive / Eggplant / Crispy Parmigiano	\$28.95
ET VOILA! BURGER "MEYER GROUND BEEF" (PAINT HILL FARM) Chimay Cheese/ Bacon/ Confit Tomato and Onions /Green Salad /Belgian Fries	\$18.95
BEEF TARTARE/ GREEN SALAD/ BELGIAN FRIES Shallots/ Chives/ Capers/ Cornichons/ Tabasco/ Worcestershire/ Sauce Tartare	\$27.95
ACQUERELLO RISOTTO (VEGETARIAN & GLUTEN FREE) Aquarelle Risotto /Organic Amish"PARANO" Carrots /Mimolette & Parmigiano Cheese/Extra Virgin Olive Oil	\$23.95

ANY SUBSTITUTION IN THE MENU IS SUBJECT TO AN ADDITIONAL CHARGE OF \$2.50

SIDE DISHES – \$7.25

- Sautéed Brussels Sprouts w/ Pork Belly
- Mashed Potatoes
- Cavatelli Pasta w/ Parmesan
- Belgian Fries/ Sweet Potato Fries
- Broccolini Tempura
- Lentils

SIDE SAUCES – \$3.50

- Homemade Aioli
- Green Peppercorn Sauce
- Smoked Fleur de Sel Sarawak Pepper butter

*** DISHES MAY CONTAIN NUTS OR SHELLFISH.**

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"