

# les premier plats

TRADITIONAL ONION SOUP croûton / gruyère / 10

ARTISANAL CHEESE seasonal condiments  
tasting of three or five / 15/18 GF

CHARCUTERIE house cured meats / cornichon /  
grain mustard / purple grape must / grilled bread / 16 GF

PROVENÇAL MEZZE puy lentil & piquillo pepper  
hummus / eggplant caponata/ quinoa tabbouleh / olives /  
flat bread / 16 GF

CRAB & ASPARAGUS SALAD Jonah crab / asparagus /  
spinach / pea tendrils / parsley emulsion / 15 GF

BABY GEM SALAD sweet 100 tomato / heirloom carrot /  
pickled red onion / great hill blue dressing 12 GF

PETITE ESCARGOT puff pastry / carrot puree /  
fine herbs / carrot ragout / 14

CRISPY SHRIMP citrus aioli / radish-lime salad / chiles /  
candied pecans / 16

GRILLED SPANISH OCTOPUS romesco sauce  
potato / frisée / smoked almonds / vinaigrette / 14 GF

SMOKED SALMON RILLETTES / lemon / caper / crème  
fraîche / grilled miche bread / 12

MOULES PEI mussels / shallot / bacon / vermouth  
spicy bean paste / garlic / grilled baguette 16

## plats principaux

RED SNAPPER artichoke purée / baby spinach /  
hazelnut pistou / 28 GF

SCALLOPS A LA PLANCHA white shrimp / pea puree /  
squid ink risotto / Calabrian chile vinaigrette / 32 GF

PAN ROASTED HAKE puy lentils / tomato beurre blanc /  
fennel / yellow tomato coulis / fried capers / 28 GF

WILD BOAR RAGOUT tomato / porcini mushroom  
onion / red wine / polenta / parmesan reggiano / 22 GF

THYME-BRINED DUCK BREAST Jersey Arugula /  
ginger gastrique / pickled blueberries / 27 GF

COQ AU RIESLING Griggstown chicken / oyster  
mushroom / cippolini onion / bacon lardon / pommes puree /  
28 GF

EGGPLANT "MIGNON" herb-infused eggplant steak  
ratatouille / roasted tomato / mint pesto / 16 GF

DUROC PORK CHOP Okinawa sweet potato puree /  
lacinato kale / pancetta/ roast shallot / saba 29 GF

LAMB OSSO BUCCO parsnip puree / roasted root  
vegetables/ pomegranate bordelaise / 42

DRY AGED SIRLOIN / creamed spinach / mushrooms /  
Brussels sprouts / bone marrow butter / 49 GF

KOBE BEEF COULOTTE carrot-ginger puree / duck fat  
potatoes / baby bok choy / Bordelaise syrup / 38 GF

Please advise your server if you have any dietary  
restrictions, medical, ethical or for reasons of conscience  
GF Gluten free or gluten free

## fromage

### MORBIER

A semi-soft cows' milk cheese  
from France named after the  
small village of Morbier

### MANCHEGO EL TRIGAL

Wrapped snugly in a wax rind,  
this raw sheep milk cheese  
is aged for seven months and  
develops a salty, briny flavor

### ST. STEPHEN

Hand-crafted triple cream  
cheese from New York, bloomy  
rind, earthy flavors with nutty  
undertones

### POINT REYES

Raw cow's milk, creamy and  
tangy with medium punch of  
blue flavor

### GARROTXA

Goat's milk cheese from  
Garrotxa area of Catalonia  
in Northern Spain, flavor is  
reminiscent of slightly nutty and  
herbal essences

## Plats d'Accompagnement

Brussels Sprouts &  
Butternut Squash / 8

Ratatouille / 8

Pommes Purée / 8

Our Chef is always delighted to  
prepare a Seasonally Inspired Tasting  
Menu for your table. Inquire with  
Our Service Staff.

Our thanks to great producers,  
gardeners, and farmers:

Terhune Orchards

Muth Family Farm

Blooming Glen

Ely's Farm, Oak Grove

Blue Moon Acres

Valley Shepherd Creamery

Griggstown Quail Farm

Consuming raw or undercooked eggs,  
beef, lamb, milk products, pork, poultry,  
seafood or shellfish may increase your  
chances of foodborne illness

# les premier plats

## PROVENÇAL MEZZE FOR THE TABLE

piquillo & puy lentil hummus / eggplant caponata / quinoa tabbouleh / olives / flat bread / 16 GF

TRADITIONAL ONION SOUP croûton / gruyère / 10

CHARCUTERIE house cured meats / cornichon / grain mustard / purple grape must  
grilled bread / 13 GF

ARTISANAL CHEESE seasonal condiments 14 GF

TARTINE olive tapenade / goat cheese mousse / sweet & sour red onion / applewood bacon / 9

POTAGE AU PISTOU basil pistou / cannellini beans / savoy cabbage / parmesan reggiano / 10 GF

SMOKED SALMON RILLETTES / lemon / caper / crème fraîche / grilled miché bread / 10

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## salades et sandwiches

WARM SHRIMP SALAD lemon beurre blanc  
avocado / tomato confit / 18 GF

CHOPPED SALAD romaine / heirloom carrots  
sweet 100 tomatoes / chic peas / sunflower seeds  
lemon vinaigrette / 12 GF

BABY GEM SALAD pickled red onion / heirloom  
cherry tomatoes / tri-colored carrots / blue cheese / 12 GF

BURGER AU FROMAGE applewood smoked bacon  
sharp cheddar / secret sauce / lettuce / red onion / 17

CROQUE MADAME Parisian ham / fried egg / sauce mornay / brioche / 15

WARM PASTRAMI SANDWICH house-made pastrami / gruyere cheese / Alsatian sauerkraut /  
white Russian bread / 16

CROQUE PROVENÇAL baguette / saucisson sec / cornichon / red onion 14

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## plats principaux

MOULES PEI mussels / shallot / bacon / vermouth  
spicy bean paste / garlic / grilled baguette 16

TROUT MEUNIERE green bean almondine  
roasted potatoes / caper brown sauce / 18 GF

WILD BOAR RAGOUT tomato / porcini mushroom  
onion / celery / red wine / polenta / parmesan  
reggiano / 18 GF

OMELET mezcal-cured salmon / brie / stewed shallots  
marinated tomatoes / 12 GF

EGGPLANT "MIGNON" herb-infused eggplant  
ratatouille / roasted tomato / mint pesto / 16 GF

CHICKEN PAILLARD couscous / dried cherry /  
braised pearl onions / saba / 16

SHORT RIB FRITES pinot noir braised short rib  
house-cut French fries / horseradish sauce / 22 GF

### salad protein add ons:

warm shrimp / 10

grilled scottish salmon / 8

olive oil poached chicken / 6

### Plats d'Accompagnement

Pommes Frites / 5

Ratatouille / 5

Rat's Health Slaw / 5

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GF Gluten free or gluten free option  
available upon request

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pork, poultry, seafood or shellfish may increase your chances of food-  
borne illness."

*cocktails*

**PUMPKIN CHATA**

Rum Chata / Pumpkin Vodka  
/ Licor 43 / 14

**HARVEST SANGRIA**

White Wine / Spiced Rum / Triple Sec  
Martinelli's Apple Cider / 9

**GRAPEFRUIT PECAN**

**OLD FASHIONED**

Pecan Infused Bourbon / Muddled  
Grapefruit / Luxardo Cherry / 12

**BLACK CHERRY SHANDY**

Barrel Aged Gin/ Lime Juice  
Mackenzie's Black Cherry Cider / 11

**JACK FIRE CIDER**

Jack Fire/ Hot Cider / 10

**CRANBERRY MEZCAL**

**COCKTAIL**

Mezcal / Cranberry syrup  
/ Agave Nectar / 14

**SPICED PEAR MARTINI**

Tito's / St. George Spiced Pear /  
Allspice Dram / Lemonade / 13

*featured wines* .....

**SPARKLERS** Glass | Bottle

Prosecco, Bisol "Jeio" Brut, Valdobbiadene, Italy  
9 | 43

Sparkling, Gloria Ferrer "Va de Vi" Extra Dry, Sonoma  
12 | 58

Champagne, Nicholas Feuillatte Brut, France  
20 | 85

**WHITES & ROSE** Glass | Carafe | Bottle

Chardonnay, Laroque, France  
10 | 29 | 48

Pinot Grigio, Stella, Italy  
10 | 29 | 48

Sauvignon Blanc, Ferrari-Carano, Sonoma, CA  
9 | 26 | 43

Riesling, Dr. Loosen, Mosel, Germany  
9 | 26 | 43

Rat's White, Unionville "Artists Series", New Jersey  
16 | 48 | 60

Grenache, Chateau Beaulieu Rose, Provence, France  
8 | 23 | 38

**REDS** Glass | Carafe | Bottle

Cabernet Sauvignon, Leese-Fitch, California  
10 | 29 | 48

Pinot Noir, Bouchard Aine & Fils, France  
10 | 30 | 50

Malbec, Domaine Bousquet, Argentina  
9 | 26 | 43

Cotes du Rhone, Renjardiere, France  
11 | 30 | 60

Waterbrook Melange Red Blend, Columbia, WA  
9 | 25 | 42

Rat's Red, Unionville "Artists Series", New Jersey  
16 | 48 | 60

*refresh \$6* .....

**RATTY'S HOT CIDER**

**ROSEMARY LIMEADE**

**PEAR GINGER PUNCH**

**POMEGRANATE CITRUS SPARKLER**

*beers* .....

**DRAFT**

Omnegang Witte / 8  
Goose Island IPA / 8  
Brooklyn Lager / 8  
Victory Festbier / 8  
Palm Ale / 7

**BOTTLE**

Iron Bound Cider/8  
Amstel Light / 6  
Beck's Non-Alcoholic / 5  
Corona / 6  
Dogfish Head  
60-Minute IPA / 8

Firestone Pivo Pils / 8  
Great Lakes Edmund  
Fitzgerald Porter / 8  
Heineken Lager / 6  
New Belgium Snapshot/8

