

# # DINNER

## APPETIZERS

<b>ARTISANAL CHEESE</b>	16 / 21
tasting of three or five served with seasonal condiments   <b>GF</b>	
<b>CHARCUTERIE</b>	16
cornichon, grain mustard, violet mustard, grilled miche bread   <b>GF</b>	
<b>FRENCH ONION SOUP</b>	11
croûton, gruyère	
<b>SOUP DU JOUR</b>	8
<b>PROVENÇAL MEZZE FOR THE TABLE</b>	16
hummus, eggplant salad, quinoa, pomegranate & parsley, olives, flat bread   <b>GF</b>	
<b>CITRUS SALAD</b>	12
fennel, pistachio, yuzu kosho, mint, radish   <b>GF</b>	
<b>ROASTED BEET SALAD</b>	13
cucumber, preserved lemon, brioche, crème fraîche	
<b>PAN ROASTED MUSSELS</b>	15
white wine, shallot, thyme	

## ENTRÉES

<b>SEARED DIVER SCALLOP</b>	32
cauliflower, blood orange gastrique, chive oil   <b>GF</b>	
<b>TROUT AMANDINE</b>	24
haricot vert, roasted fingerlings, brown butter, lemon, capers, almonds	
<b>COQ AU VIN</b>	28
griggstown chicken, bacon lardon, mushroom, pearl onion, pommes purée   <b>GF</b>	
<b>ROASTED DUCK BREAST</b>	29
parsnip, farro, black currant	
<b>POTATO LEEK RAVIOLI</b>	23
white wine, lemon, thyme, crispy leeks, ricotta salata	
<b>SHORT RIB AU POIVRE</b>	34
lime pickle, fines herbs, sauce au poivre   <b>GF</b>	
<b>STEAK FRITES</b>	28
green peppercorn sauce, fries	

## ACCOMPANIMENTS

<b>POMMES FRITES</b>	6
sea salt, parsley	
<b>GRILLED ASPARAGUS</b>	8
lemon, evoo	
<b>ROASTED MUSHROOMS</b>	10
truffle, parsley	

## OUR THANKS

### TO GREAT LOCAL PRODUCERS, GARDENERS AND FARMERS

TERHUNE ORCHARDS  
MUTH FAMILY FARM  
BLOOMING GLEN  
ELY'S FARM, OAK GROVE  
BLUE MOON ACRES  
CHERRY GROVE FARM

Please advise your server if you have any dietary restrictions, whether medical, ethical or for reasons of conscience.

### GF

Indicates dish is gluten free or has a gluten free option.

# # LUNCH

## APPETIZERS

- ARTISANAL CHEESE** 16 / 21  
tasting of three or five  
served with seasonal condiments | GF
- CHARCUTERIE** 16  
cornichon, grain mustard,  
violet mustard, grilled miche bread | GF
- PROVENÇAL MEZZE FOR THE TABLE** 16  
hummus, eggplant salad, quinoa,  
pomegranate & parsley, olives, flat bread | GF
- FRENCH ONION SOUP** 11  
croûton, gruyère
- SOUP DU JOUR** 8
- SMOKED SALMON** 14  
green onion dressing, crispy shallots, rye | GF

## SALADS

- CITRUS SALAD** 12  
fennel, pistachio, yuzo kosho, mint, radish | GF
- ROASTED BEET SALAD** 13  
cucumber, preserved lemon, brioche, crème fraîche
- CHICKEN SALAD** 17  
boston bibb, grilled broccoli, pickled red onion,  
chicken cracklins, rosemary buttermilk ranch dressing | GF

## SANDWICHES

- TURKEY CROISSANT** 14  
bacon, arugula, cucumber, dill, aioli
- FRENCH DIP** 19  
caramelized onions, horseradish cream, au jus
- BURGER** 18  
applewood smoked bacon, sharp cheddar cheese,  
Rat's secret sauce

## ENTRÉES

- CHICKEN SCHNITZEL** 17  
apple celery root slaw, grilled lemon
- TROUT AMANDINE** 19  
haricot vert, roasted fingerlings,  
brown butter, lemon, capers, almonds
- POTATO LEEK RAVIOLI** 23  
white wine, lemon, thyme, crispy leeks, ricotta salata
- STEAK FRITES** 28  
green peppercorn sauce, fries

## ACCOMPANIMENTS

- POMMES FRITES** 6  
sea salt, parsley
- GRILLED ASPARAGUS** 8  
lemon, evoo

## BRUNCH

**STEAK & EGGS** 23  
seared sirloin, 2 eggs any style,  
breakfast potatoes, hollandaise

**FRITTATA** 16  
english peas, smoked ham,  
caramelized onions, frisée

**CHICKEN & WAFFLES** 19  
crispy buttermilk chicken,  
belgian waffle, maple syrup

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# SIGNATURE COCKTAILS

<b>AUTUMN SOUR</b>	12
camus cognac, pear nectar, maple simple syrup	
<b>P &amp; P FASHIONED</b>	12
william wold pecan bourbon, peach puree, luxardo cherries, black walnut bitters	
<b>GINGER POMEGRANATE MARGARITA</b>	11
domaine de canton, sauza blue, pomegranate juice, ginger beer	
<b>HARVEST SANGRIA</b>	11
spiced rum, apple, cinnamon	
<b>GREAT BRITISH APPLES</b>	12
bluecoat gin, bushnells calvados, sparkling cider	
<b>SPICED PEAR MARTINI</b>	13
tito's vodka, st. germaine, myer lemon / pear	
<b>PEACH GINGER SMASH</b>	13
maker's mark, ginger & peach tea, lemon, ginger beer	

# REFRESH 6

<b>HOT APPLE CIDER</b>
<b>POMEGRANATE SPARKLER</b>
<b>ROSEMARY LIMEADE</b>
<b>PEAR &amp; GINGER FIZZ</b>

# BEERS

## DRAFT

<b>MCKENZIE'S BLACK CHERRY CIDER</b>	6
<b>BROOKLYN SEASONAL</b>	6
<b>VICTORY SEASONAL</b>	7
<b>SPELLBOUND IPA</b>	7
<b>YUENGLING LAGER</b>	6

## BOTTLE

<b>AMSTEL LIGHT</b>	6
<b>BECK'S NON-ALCOHOLIC</b>	5
<b>CORONA</b>	6
<b>DOGFISH HEAD 60-MINUTE IPA</b>	7
<b>IRON BOUND CIDER</b>	7
<b>MURPHY'S IRISH STOUT</b>	8
<b>HEINEKEN LAGER</b>	6
<b>YUENGLING LAGER</b>	6
<b>SAM ADAMS LAGER</b>	6
<b>BRECKENRIDGE VANILLA PORTER</b>	7

# FEATURED WINES

BY THE GLASS & BOTTLE

## SPARKLING

<b>Prosecco</b>	9/43
Vandori, Italy	
<b>Cava, Brut Rose Reserva</b>	10/48
Spain	
<b>Champagne, Mumm Napa Brut Rose</b>	15/85
Napa	
<b>JCB No 21, Cremant De Bourgogne</b>	15/75
Burgundy	

## WHITES & ROSÉ

<b>Pinot Grigio, Donini</b>	10/48
Delle Venezie, Italy	
<b>Sauvignon Blanc</b>	10/48
Totara, Marlborough	
<b>Riesling</b>	11/49
Willamette Valley Vineyards, Oregon	
<b>Chardonnay</b>	14/55
Treana, Central Coast California	
<b>Rose, Grenache, Juliette</b>	10/46
Mediterranee, France	

## REDS

<b>Pinot Noir, Domaine Bousquet</b>	11/48
Tupungato, Argentina	
<b>Sangiovese, "Tempo" Morellino Di Scansano Riserva</b>	11/55
Tuscany, Italy	
<b>Barbera D' Asti, Renato Ratti</b>	13/55
Piedmont, Italy	
<b>Malbec, Bodega Norton "1895 Coleccion"</b>	9/43
Argentina	
<b>Cotes Du Rhone, La Griveliere</b>	11/52
Rhone, France	
<b>Tempranillo, Entre Suelos</b>	12/52
Spain	
<b>Cabernet Sauvignon, Leese-Fitch</b>	11/48
California	