

STISSING HOUSE

Lunch

Appetizers

- Flash Fried Wild Mushrooms** gluten free light rice flour coating **12.**
Terrine Maison house made game terrine **9.**
Escargots de Bourgogne garlic butter and parsley **16.**
Maryland Crab Cake with slaw and remoulade sauce **14.**
Charcuterie Platter local & house cured meats with cornichons **18.**
Cheese platter Chaseholm farm cheeses w/ house made walnut raisin toast **18.**
French onion soup with croutons & melted gruyere **10.**

Coquillages

- Oysters** 1/2 dozen ,dozen **MP**
Moules Frites
Mariniere white wine shallots and thyme **22.**
Thailandaise green curry, coconut milk and lime **22.**

Salads

- Classic Caesar salad** romaine hearts with anchovies, parmesan cheese **12.**
Oven Roasted Beet Salad with local goat cheese and mâche **10.**
Frisée Salad Black Sheep Hill Farm organic poached egg & bacon lardons, croutons **14.**
Tuscan Kale with parmesan, roasted butternut squash , pistachios and lemon dressing **12.**

From the Wood Burning Grill

- Grilled Chicken Paillard** with a mustard herb emulsion served on mixed greens **18.**
Herondale Farm Organic Beef Burger Served w/ frites lettuce tomato & red onion **18.**
Black Sheep Hill Farm Lamb Burger with feta, herbs, cumin, & bell peppers **20.**
Banh Mi Burger ground Black Sheep Hill Farm organic pastured pork, hoisin glazed with pickled carrots, sriacha mayonnaise and topped with house made paté, Served with frites, lettuce, tomato, and red onion **20.**
Hanger Steak with haricots verts, mashed potatoes, red wine shallot sauce **28.**

And...

- Eggs Benedict** Black Sheep Hill eggs Canadian bacon, English muffin, Hollandaise **16.**
Eggs Viking same as above but with smoked salmon in place of the bacon **18.**
Steak Tartare hand cut all natural-Michel's special recipe **24.**
Duck Confit Pan crisped and served with French lentils and frisée salad **22.**
Fish of the Day ask your server for today's preparation **MP.**
Pasta of the Day priced accordingly
Fondue Savoyarde Swiss fondue made with gruyere, emmenthaler, kirsch
20 / Person MINIMUM 2 PEOPLE
Fondue additions 6. each: (SMALL PLATES)
*PROSCIUTTO
*BUNDERFLEISCH
*CRUDITES

A split fee of \$2.00 will be added to your bill to any items that are split
A fee of \$1.00 will be added to your bill for any substitutions
PLEASE INFORM YOUR WAITER OF ANY ALLERGIES BEFORE ORDERING, THANK YOU