

STISSING HOUSE

Dinner

Appetizers:

- Flash Fried Wild Mushrooms** gluten free with light rice flour coating **12.**
- Terrine Maison** House made game paté **12.**
- Escargots de Bourgogne** Garlic Butter and Parsley **16.**
- Maryland Crab Cake** with remoulade sauce, wasabi caviar garnish and house slaw **14.**
- Foie gras** seared and served with balsamic reduction toast and garnish **17.**
- French onion soup** gratinéed with gruyere and crouton **10.**
- Charcuterie Platter** a selection of local and house cured meats with Dijon mustard, & cornichons **18.**
- Cheese Course:** Chaseholm Farm cheeses, with house made walnut raisin toast **18.**

Coquillages:

- Moules Frites**
- Mariniere white wine shallots and thyme **22.**
- Thailandaise green curry, coconut milk and lime **22.**
- Oysters** per half dozen: **MP.**
- Clams** wood oven roasted with chorizo and soffrito **16.**

Salads:

- Caesar Salad** Classic with anchovies, parmesan and croutons **12.**
- Boston Lettuce** fresh herb and white wine shallot vinaigrette **9.**
- Oven Roasted Beet Salad** with local Cheese. balsamic and mâche **10.**
- Frisée Lardon Salad** Black Sheep Hill Farm organic poached egg and bacon lardons **14.**
- Tuscan Kale** parmesan, roasted butternut squash, pistachio, lemon, EVO **12.**

Wood Oven Pizza:

- Margarita** fresh mozzarella, tomato, and basil **16.**
- Stissing House** paper thin purple potato, fresh parmesan, truffle oil **15.**
- Pizza of the day** priced accordingly

From the Wood Burning Grill:

- Strip Steak** all natural angus beef served with frites and green vegetable **32.**
(Choice of béarnaise or pepper cognac sauce)
- Organic Poussin** young chicken with garlic lemon and natural *jus* **26.**
- Hanger Steak** with haricots verts, mashed potatoes, red wine shallot sauce **28.**
- Herondale Farm Organic Beef Burger** frites lettuce, tomato, and red onion **18.**
- Black Sheep Hill Farm Lamb Burger** Topped with Feta, herbs, cumin, and Bell Peppers, Served with frites, lettuce, tomato, and red onion **20.**
- Banh Mi Burger** hoisin glazed Black Sheep Hill Farm pork, with pickled carrots, jalapeño mayonnaise and topped with house made paté, served with frites, lettuce, tomato, and red onion **20.**

And...

- D’artagnan Duck Magret** pan seared daily preparation **29.**
- Braised Short ribs** with a red wine sauce, green vegetables and mashed potatoes **29.**
- Steak Tartare** hand cut all natural beef, Michel’s special recipe toast & *frites* **24.**
- Seasonal Vegetarian Plate** Steamed & sautéed served w/ fresh ricotta **20.**
- Risotto or pasta du jour** P.A.

A 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