

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 remoulade sauce, wasabi caviar, house slaw **16.**

French Onion Soup with croutons & melted gruyere **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.**

Salads:

Caesar Salad classic with anchovies, parmesan and croutons **14.**

Boston Lettuce fresh herb and white wine shallot vinaigrette **12.**

Roasted & Raw Beet Salad with Lost Ruby Farm goat cheese, local greens **14.**

Frisée Lardons Salad Black Sheep Hill Farm organic poached egg and bacon lardons **14.**

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 **35.**
(Choice of béarnaise or pepper cognac sauce)

Organic Poussin young chicken with garlic, lemon and natural jus **29.**

Hanger Steak with haricots verts, mashed potatoes, red wine shallot sauce **32.**

Herondale Farm Organic Beef Burger frites, lettuce, tomato and red onion **18.**

And...

D'artagnan Duck Magret pan seared (daily preparation) **30.**

Braised Short ribs red wine sauce, green vegetables and mashed potatoes **30.**

Steak Tartare Michel's special recipe- hand cut all natural beef, toast & frites **25.**

Seasonal Vegetarian Plate steamed & sautéed served w/ fresh ricotta **22.**

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING
THANK YOU