STISSING HOUSE

Lunch

Appetizers:

Flash Fried Wild Mushrooms gluten free with light rice flour coating 12. Terrine Maison house made game terrine 12. Escargots de Bourgogne garlic butter and parsley 16. Maryland Crab Cake remoulade sauce, wasabi caviar, house slaw 16. Charcuterie Platter local and house cured meats with mustard, & cornichons 18. Cheese platter Chaseholm farm cheeses with 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:

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.

From the Wood Burning Grill:

Grilled Chicken Paillard with a mustard herb vinaigrette served on mixed greens 20. Herondale Farm Organic Beef Burger frites, lettuce, tomato and red onion 18. Special Burger ask your server for today's preparation 20. Hanger Steak with haricots verts, mashed potatoes, red wine shallot sauce 32.

And...

Eggs Benedict Black Sheep Hill Farm eggs, Canadian bacon, English muffin, Hollandaise 16. Eggs Viking same as above but with smoked salmon in place of the bacon 18. Steak Tartare Michel's special recipe- hand cut all natural beef, toast & frites 25. Duck Confit pan crisped and served with French lentils and frisée salad 25. 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
23 / Person MINIMUM 2 PEOPLE, INCLUDES ONE SMALL PLATE
Fondue additions (SMALL PLATES) 5. EACH AFTER INCLUDED PLATE
*PROSCIUTTO
*CRUDITES
*BUNDERFLEISCH (AIR DRIED BEEF)

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES BEFORE ORDERING, THANK YOU