

Appetizers

Soup Du Jour Cup { 4 } Bowl { 5.50 }

Les Bourgeois Gorgonzola Cheesecake - Roasted Tomato Sauce House Made Pesto ~Toasted Bread { 10 }

Ravioli “Carbonara” – Egg Yolk Stuffed Ravioli ~ House Pancetta ~ Caramelized Cipolini Onions ~ Truffle Sweet Pea Coulis ~ Grana Padano Froth { 10 }

Antipasto Platter - Imported Sausages ~ House Paté ~ Tasting Of Cheeses ~ Assorted Pickles ~ Artisan Breads ~ House Mustards and Relishes { 13 }

“Corn Dogs” – Corn Batter Fried Sausage Trio ~ Spicy Italian Lamb ~ Fine Herb Chicken ~ Caramelized Onion Pork ~ House Stone Ground Mustard ~ Roasted Garlic “Ketchup” { 8 }

Frito Misto – Fried Oysters and Calamari ~ Crispy Chorizo Sausage ~ Romesco Sauce ~ Preserved Lemon Aioli { 12 }

“Spinach Artichoke Dip” - Fontina, Mascarpone, Lobster, and Crab Fondue ~ Fried Artichoke Heart Fresh Spinach Salad ~ Toasted Breads { 9 }

Salads

Les Bourgeois House Salad – Spinach ~ Boston Bibb Lettuce ~ Slow Roasted Grapes ~ Toasted Walnut Brittle ~ Gorgonzola Cheese ~ Riverboat Red Balsamic Vinaigrette { 6 }

Knife and Fork “Caesar” Salad - Romaine Hearts ~ Roasted Garlic Caesar Dressing ~ Shaved Grana Padano Cheese ~ Toasted Baguette ~ Soft Cooked Egg ~ White Anchovies { 6 }

BLT Salad – Baby Iceberg Wedge ~ House Cured Bacon~ Herb Garlic Croutons ~ Roasted Tomato Confit ~ Vermont Cheddar Cheese ~ Creamy Black Mustard Seed Dressing { 8 }

Add Grilled Chicken { 5 } Add Salmon { 7 } Add Marinated Steak { 6 }

Lunch Sandwiches

Grilled Chicken Club Wrap – Marinated Grilled Chicken ~ Butter Lettuce ~ Crisp Bacon ~ Fresh Tomatoes ~ Muenster Cheese ~ Basil Green Goddess Dressing ~ Roasted Tomato Wrap { 8 }

Veggie “Grilled Cheese” – Roasted Tomato ~ Grilled Portobello and Sweet Onion ~ Olive Tapenade ~ Local Goat Cheese ~ Mozzarella ~ Spinach { 8 } Add Bacon { 2 }

Slider Trio- Spicy Italian Lamb ~ Fine Herb Chicken ~ Caramelized Onion Pork ~ Toasted Brioche Buns ~ House Stone Ground Mustard ~ Roasted Garlic
“Ketchup” { 9 }

Death By Pastrami – House Smoked and Cured Pastrami ~ Spicy Horseradish Sauce ~ Caramelized Onions ~ Gruyere Cheese ~ Wheatberry Bread { 9 }

“Crab-Wich” – Pistachio Crusted Crab and Corn Cake ~ Romesco Aioli ~ Watercress, Pickled Onion Salad ~ Toasted Onion Bun { 12 }

Sandwiches Come With Your Choice of One of the Following:

Seasonal Roasted Fruit, Yogurt, House Granola ~ Sea Salt and Pepper Pommes Frites ~ Sweet Pea Pesto Pasta Salad ~ House Salad ~ Caesar Salad ~ Soup Du Jour

Lunch Entrées

Quiche of The Day – Handmade Quiche Made Daily ~ Choice of Any Side { 9 }

Flat Bread Pizza – Spicy Italian Lamb Sausage ~ Black Pepper Crust ~ Pancetta ~ Roasted Tomatoes ~ Basil Pesto Base ~ Asiago, Provolone, and Mozzarella Cheese { 10 }

“Fish and Chips” - Beer Batter Fried Cod ~ Parmesan Truffle Pommes Frites ~ Preserved Lemon Aioli ~ Malt Vinegar Reduction ~ Pickled Vegetable Salad { 11 }

Corned Beef and Cabbage - House Corned Beef ~ Grilled Pretzel Bread ~ Butter Braised Savoy Cabbage ~ Beer Cheese Fondue ~ Straw Onions { 9 }

Dinner Entrées

Grilled Atlantic Salmon - Spring Onion Marinated Salmon ~ Blue Crab Corn Cakes ~
Roasted Tomato Confit, Watercress Salad ~ Pickled Mustard Seed Brut Sabayon Sauce { 19 }

Pan Roasted Troutdale Farms Trout – Boursin Whipped Potatoes ~ Solay Dijon Butter Sauce
~ Sautéed Asparagus ~ Cipollini Onions ~ Sautéed
Crayfish { 19 }

Grilled Scallops – Potato “Pavé” ~ Mushroom, Leek and House Bacon Ragout ~ Syrah Veal
Demi Glace ~ Chive, Lemon Butter { 27 }

Les Bourgeois 8oz Steak “Diane”- Pan Seared Filet of Beef ~ Trumpet Royale Mushrooms ~
Rocheport Port Sauce Diane ~ White Truffle Butter Asparagus ~ Melted Leek Fontina
Potatoes Dauphinoise { 28 }

Steak and Fries – 16 oz Grilled Ribeye ~ Parmesan Truffle Pommes Frites ~ Late Harvest Foie
Gras Butter ~ French Green Beans and Roasted Shallots ~ Chambourcin Sauce Marchand De
Vin { 24 }

Patchwork Farms Pork “Osso Bucco” - Spice Braised Pork Shank ~ Butternut Squash
Parmesan Risotto ~ Crispy Fried pork Belly ~ Braised Local Organic Greens { 23 }

“Chicken and Waffles”- Very Slow Roasted Chicken Breast ~ White Truffle Honey Glaze ~
Gorgonzola Scallion Waffle ~ Roasted Cherry Toasted Pecan and Arugula Salad ~ Jeunette
Rouge Pan Sauce { 17 }

“Quackers and Hash”- Roasted Moulard Duck Breast ~ Duck Fat Smashed Golden Potato
Hash ~ Braised Duck Leg ~ Orange Coriander Duck Sauce ~ Root Veggie Chips ~ Sweet
Pepper Relish { 21 }

Braised Veal Cheeks – Norton Veal Reduction ~ Butter Sautéed Veal Boudin Blanc ~ White
Truffle Creamy Polenta ~ Baby Carrots ~ Mint and Sweet Pea Coulis { 24 }

*We are pleased to announce that it is our goal to use local products whenever possible in each of our dishes.
Please ask your server to see our ever changing list of local farmers. Thanks for helping us to support them.*