

Easter 2026

Soups

LOBSTER BISQUE \$18

Scented with Herbs and Sherry,
Garnished with a Homemade
Crème Fraîche & Truffle Oil

FRENCH ONION SOUP \$17

Sautéed Blend of Hand Selected
Onions, 18-Hour House Veal Stock,
Toasted Baguette & Brûléed Gruyère

Small Plates

FRENCH MANOR HOUSE SALAD \$16

Scarlet Bibb Lettuce, Pickled Shallot,
Tomato, Cucumber; Choice of Red
Wine & Herb Vinaigrette; or Olive
Oil & Balsamic Vinegar

ESCARGOTS \$21

Sautéed in Herbs & Butter,
Served in Traditional Shells

FIG & HONEY GOAT CHEESE GALETTE \$17

Caramelized Onion, Orange Zest,
Toasted Almond

LAMB LOLLIPOPS \$25

Pistachio Pesto; Cranberry, Fig and Sage
White Balsamic Reduction





Brunch Entrees

FRENCH TOAST BREAD PUDDING: \$22
Triple Berry Coulis, Local Maple Syrup, Fresh Whipped Cream, Powered Sugar. Served with a Choice of Breakfast Sides.

*EGGS CHESAPEAKE: \$32
Poached Eggs, English Muffin, Crabcake, Old Bay Hollandaise. Served with a Choice of Breakfast Sides.

SWEET GLAZED HAM: \$40
Sliced and served with a Carrot Slaw, Cheesy Mashed Potatoes, and a Roasted Pineapple Pork Glaze

HERB ROASTED LEG OF LAMB \$45
Sliced and accompanied with Sautéed Carrot Slaw, Cheesy Mashed Potatoes, and a lamb demi glaze



Signature Drinks

Mimosa \$12

Bloody Mary \$14

Bellini \$14

Breakfast Sides:

Choice of: Bacon, Sausage, Canadian Bacon or Turkey Sausage

Choice of: Homefries or Side Salad

Choice of Toast:
Country White, Whole Grain Wheat, Rye, English Muffin, Gluten Free Bread

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.