

BRUNCH SELECTION

All Brunch items are served with our homemade breads served with our honey lavender butter, beef tallow & roasted garlic head; a choice of Bacon, Sausage or Canadian Bacon and choice of Home Fries or a Side Salad.

Brunch items are available up until 2:30 PM.

TRADITIONAL EGGS BENEDICT * \$25

Poached Eggs atop Canadian Bacon. Served Open-Faced on a Toasted English Muffin & Topped with a Homemade Hollandaise Sauce

CHESAPEAKE STYLE EGGS BENEDICT * \$30

Poached Eggs and two Petit Crab Cakes atop a Toasted English Muffin, Old Bay Hollandaise

TRIO OF STUFFED CREPES \$20

A trio of Fresh Mixed Berry Infused Cream Cheese Stuffed Traditional French Crepes. Accompanied with Local Maple Syrup

DINNER SELECTION Available all day.

All Dinner items include a selection of homemade breads served with our honey lavender butter, beef tallow & roasted garlic head.

Soups

FRENCH ONION \$17

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

LOBSTER BISQUE \$18

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

DINNER SELECTION Continued. Available all day.

Salads

FRENCH MANOR HOUSE SALAD \$16

Scarlet Bibb Lettuce, Pickled Shallot, Tomato, Cucumber; Choice of Creamy Citrus & Feta Vinaigrette or Red Wine & Herb Vinaigrette

FETA CITRUS SALAD \$17

Scarlet Bibb, Orange Suprême, Pickled Shallot Crumbled Feta with a Feta Citrus Vinaigrette

Entrees

SUMMER CARROT CHAUD-FROID \$17

Grilled Carrot, Roasted Garlic & Lemon Whipped Feta, Pickled Carrot Slaw, Crispy Carrot Ribbons, Pickled Shallots & Mustard Seeds

HALIBUT SAISIR \$65

Pan Seared Fried Plantains, Charred Pineapple & Black Bean Salsa, Avocado Sour Cream, Broken Herb & Caviar Vinaigrette

PAN ROASTED DUCK BREAST * \$60

Served with Poached Parmesan & Herb Fingerling Potatoes, Green Beans; Finished with Orange, Champagne, Apricot & Ginger Chutney

PAN ROASTED CHICKEN BREAST \$57

Served with Cherry Tomato Chutney, Saffron Au Gratin Potato, Basil Oil, & an Olive Tapenade

PRIME RESERVE PORK * \$65

Grilled Pork Chop, Celery Apple Slaw, Potato Croquette, Crispy Capicola; Finished with a Whole Grain Honey Mustard

PRIME RIB * \$47

Oven Roasted served with Roasted Garlic & Cheddar Mashed Potatoes, Roasted Baby Carrots & Au Jus

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