

## Pâtisseries

Molten Chocolate Fritters, vanilla rum raisin ice cream \$7  
 Bittersweet Chocolate Panini,  
 espresso-vanilla ice cream float \$7  
 Warm Beignets, Chocolate pots de Creme  
 orange marmalade \$8

Crepes du Jour \$7  
 Tiramisu \$7  
 Seasonal Tarte Tatin,  
 ice cream \$7

## Starters

White Bean Soup, truffle oil & brioche croutons \$6  
 Red & Golden Beet Salad, goat's milk ricotta & frisee \$8  
 Heart of Romaine Salad, buttermilk fried onion rings \$6  
 Simple Arugula Salad, lemon and parmesan \$6  
 Butter Lettuce Salad, herb-mustard vinaigrette \$5  
 Classic Steak Tartare, garlic-crisp baguette \$10  
 Van Gogh's Crab Cake, vanilla-citrus vinaigrette \$13  
 P.E.I. Mussels braised in garlic, white wine, & saffron  
 with frites \$12  
 Goat Cheese Raviolis, sweet tomato sauce \$8  
 Tuna Tartare "Guzman", ginger vinaigrette,  
 tobiko caviar \$15

## Small Plates

Sauteed Chicken Livers caramelized  
 onion-plum jam \$6  
 Crab Fritters, saffron-garlic aioli \$8  
 White Truffle & Parmesan Frites \$8  
 Roasted Vegetable Ratatouille with  
 cumin chick pea fries \$7  
 Country Pate, mustards, toast \$9  
 Salt & Pepper Fried Calamari \$8  
 Pear-Gorgonzola Sandwich  
 on toasted walnut crouton \$7  
 Gnocchi with button mushrooms \$7

## Fromage \$10 (choose three)

GOAT - Bucheret or Humbolt Fog  
 COW- Rubiola Bosina or Ledel de Cleron  
 SHEEP/GOAT - Morbier Mobuy

## Charcuterie \$10 (choose three)

Coppa • Tuscan Salami  
 Prosciutto Di Parma  
 Soppressata • Serrano Ham

## Wood Fired Pizza & Pastas Casse Croute

"Eddies Royale with Cheese", bacon, onions, portobello, gruyere cheese & frites \$9  
 Todays Quiche, butter lettuce salad, herb-mustard vinaigrette \$9  
 Linguini with Littleneck Clams, lemon & Italian parsley \$16  
 Vinny's Ricotta Lasagne, sweet Italian sausage, tomato sauce & parmesan \$13  
 Roasted Acorn Squash Tortoloni, brown butter, sage & toasted hazelnuts \$14  
 Wood oven fired Margherita Pizza \$9  
 Spinach, Fontina, Prosciutto & Caramelized Onion Pizza \$12  
 Pancetta Bacon & Slow Cooked Onion Pizza \$9

## Meat, Seafood & Poultry

Salt Crusted Bone-in Ribeye, whipped potatoes, sauce bearnaise \$34  
 12 oz NY Strip Au Poivre', roasted fingerling potatoes \$25  
 Filet Mignon, black truffle butter, whipped potatoes \$28  
 Triple Cut Lamb Chops, basil-mint French lentil tomato salad, pistachio tapenade \$25  
 Simple Roast Chicken, warm roast red onion-shiitake mushroom salad, potato puree \$16  
 Pan Seared Skate Wing, littleneck clams, haricot vert & garlic brodo \$21  
 Coriander Crusted Yellowfin Tuna, braised fennel-saffron tomato broth \$23  
 Angus Beef Brisket, roasted root vegetables \$18  
 Hanger Steak, caramelized cauliflower, chimichurri \$17  
 Pork Chop, grilled, balsamic Georgia peaches & stone ground grits, herb jus \$19  
 Steak Frites, caramelized onion jus & herb butter \$17  
 Seared Organic Salmon, citrus risotto, zucchini coulis \$16  
 Seared Diver Scallops, sweet corn-potato tortoloni, caramelized shallot, brown butter \$20  
 Seared Georges Bank Cod, sweet corn, fingerling potato, bacon-shallot vinaigrette \$22  
 Spiced Long Island Duck Breast, caramelized salsify, duck confit, sage gnocchi, duck jus \$18  
 Braised Short Ribs, spicy macaroni & cheese \$18