STISSING HOUSE

APPETIZERS

FRENCH ONION SOUP WITH CROUTON AND GRUYERE 8
FLASH FRIED WILD MUSHROOMS 10
TERRINE MAISON HOUSE MADE GAME TERRINE 9
ESCARGOTS DE BOURGOGNE GARLIC BUTTER AND PARSLEY 16
MARYLAND CRAB CAKE 14

COQUILLAGES

OYSTERS 1/2 DOZEN 16 (SELECTION CHANGES WEEKLY)
OYSTERS DOZEN 32
MOULES MARINIERE WHITE WINE SHALLOTS AND THYME 14
WOOD OVEN ROASTED CLAMS WITH CHORIZO AND SOFFRITO 10

SALADS

CAESAR CLASSIC WITH ANCHOVIES, PARMESAN AND CROUTONS 10
BOSTON LETTUCE FRESH HERB AND HOUSE VINAIGRETTE 8
OVEN ROASTED BEET WITH COACH FARM GOAT CHEESE 9
BABY ARUGULA SHAVED PARMESAN POMEGRANATE SEEDS, 10
FRISÉE BLACK SHEEP HILL FARM ORGANIC POACHED EGG, BACON LARDONS 12
TUSCAN KALE WITH PARMESAN, ROASTED BUTTERNUT SQUASH, PISTACHIOS AND LEMON 10

FROM THE WOOD BURNING GRILL

GRILLED CHICKEN PAILLARD CHERMOULA MARINATED, PRESERVED LEMON VINAIGRETTE 15 LOCAL ORGANIC LAMB BURGER WITH FETA AND ROASTED RED PEPPER RELISH 15 HERONDALE FARM ORGANIC ANGUS BURGER SERVED WITH FRITES, 15 HANGER STEAK WITH HARICOTS VERTS, MASHED POTATOES, RED WINE SHALLOT SAUCE 25.

AND...

EGGS BENEDICT POACHED BLACK SHEEP HILL FARM EGGS CANADIAN BACON, ENGLISH MUFFIN, HOLLANDAISE 11

EGGS VIKING SAME AS ABOVE BUT WITH SMOKED SALMON IN PLACE OF THE BACON 12 CHARCUTERIE PLATTER ASSORTED CURED MEATS WITH MUSTARD, CORNICHONS, SALAD 14 STEAK. TARTARE HAND CUT ALL NATURAL-MICHEL'S SPECIAL RECIPE 20

DUCK CONFIT CRISPED, SERVED WITH FRENCH LENTILS AND FRISÉE SALAD 20

PAN SEARED SCOTTISH SALMON FILET PRESERVED LEMON SAUCE, WILTED GREENS 18

RISOTTO OF THE DAY VEGETARIAN 14

PASTA OF THE DAY PRICED ACCORDINGLY

FISH OF THE DAY PRICED ACCORDINGLY

FONDUE SAVOYARDE SWISS FONDUE MADE WITH GRUYERE, EMMENTHAL WHITE WINE AND KIRSCH

12 / PERSON <u>MINIMUM 2 PEOPLE</u>

FONDUE ADDITIONS 5. EACH: (SMALL PLATES)

- *PROSCIUTTO
- *BUNDERFLEISCH
- *CRUDITES

18% GRATUITY MAY BE ADDED TO TABLES OF EIGHT OR MORE