

STISSING HOUSE

DINNER

APPETIZERS:

FRIED BABY ARTICHOKE 12.
FLASH FRIED WILD MUSHROOMS 10.
TERRINE MAISON *HOUSE MADE GAME PATÉ* 9.
ESCARGOTS DE BOURGOGNE *GARLIC BUTTER AND PARSLEY* 16.
MARYLAND CRAB CAKE *WITH REMOULADE SAUCE AND HOUSE SLAW* 14.
CHARCUTERIE PLATTER *A SELECTION OF ARTISANAL CURED MEATS* 15.
FOIE GRAS *SEARED AND SERVED WITH BALSAMIC REDUCTION, FRUIT COMPOTE, TOAST* 15.
FRENCH ONION SOUP *GRATINÉED WITH GRUYERE AND CROUTON* 8.

COQUILLAGES:

MOULES MARINIÈRE *WHITE WINE SHALLOTS AND THYME* 14.
OYSTERS *FISHER ISLAND-* PER HALF DOZEN: 16.
WOOD OVEN ROASTED CLAMS *WITH CHORIZO AND SOFFRITO* 10.

SALADS:

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

WOOD OVEN PIZZA:

MARGARITA *FRESH MOZZARELLA, TOMATO, AND BASIL* 14.
STISSING HOUSE *PAPER THIN PURPLE POTATO, FRESH PARMESAN, TRUFFLE OIL* 13.
NAPOLITANA *TOMATO, BLACK OLIVES, CAPERS, AND ANCHOVIES* 12.
WITH MOZZARELLA + 2.00
PIZZA OF THE DAY *PRICED ACCORDINGLY*

FROM THE WOOD BURNING GRILL:

STRIP STEAK *ALL NATURAL ANGUS BEEF SERVED WITH FRITES AND GREEN VEGETABLE* 29.
(CHOICE OF BÉARNAISE OR PEPPER COGNAC SAUCE)
ORGANIC POUSSIN *YOUNG CHICKEN WITH GARLIC LEMON AND NATURAL JUS* 24.
HANGER STEAK *WITH HARICOTS VERTS, MASHED POTATOES, RED WINE SHALLOT SAUCE* 25.
HERONDALE FARM ORGANIC BEEF BURGER *SERVED WITH FRITES* 15.

AND...

D'ARTAGNAN DUCK MAGRET *PAN SEARED WITH 5 HERB BEURRE BLANC,* 29.
SHORT RIBS *ASIAN SPICED SERVED WITH WASABI MASHED POTATOES* 29.
STEAK TARTARE *HAND CUT ALL NATURAL-MICHEL'S SPECIAL RECIPE TOAST AND FRITES* 24.
TROUT GRENOBLOISE *LEMON CAPER BROWN BUTTER WITH MASHED POTATOES & SPINACH* 23.
SEASONAL VEGETARIAN PLATE *STEAMED & SAUTÉED W/ COACH FARM GOAT RICOTTA* 20.
RISOTTO *OR PASTA DU JOUR*
POACHED SALMON *WITH PINK GRAPEFRUIT BASIL HOLLANDAISE SAUCE* 23.

CHEESE COURSE: *AMAZING REAL LIVE AND COACH FARM CHEESES, WITH WALNUT RAISIN TOAST* 15.