

# brunch

<b>apéritif</b>	9
pineau des charentes blanc	
laetitia brut	
brut, arroyo grande	
kir royal	
crème de cassis, sparkling wine	
mimosa	
freshly squeezed orange juice, sparkling wine	
sauvignon blanc, mauritson	
dry creek, 2007	
domaine fontsainte rosé, "gris de gris"	
corbieres, 2007	
bloody mary	
tru organic vodka, tomato juice	
<b>entree</b>	
perigord tourrain soup	6
traditional chicken velouté with egg white	
huntington pork and petaluma duck	7
terrine	
charcuterie la quercia	10
saucisson, duck prosciutto, chorizo, pork and duck terrine	
cheeses, cowgirl creamery	three: 14    five: 22
mt tam, tome de chalosse, crottin,	
tome d aquitaine, fourme d'ambert, mt tam	
fanny bay shucked oysters, six each	16
shallot vinegar, roasted pork sausage	
breakfast salad	16
shallot vinegar, roasted pork sausage	
duck confit salad	16
arugula, red onions, walnut vinaigrette	
french style scrambled eggs	18
smoked salmon and dill	
boothbay harbor lobster open ravioli	22
bisque sauce	
market fresh fish	20
homemade crispy hudson valley duck confit	20
sautéed potatoes, green onion, garlic, parsley	
slow braised beef cheek	20
button mushrooms, rainbow carrots	
gary's artisan pork sausage	17
onions compote, grain mustard jus	
black angus burger	20
fried egg, red onion, pickles,	
served with triple fried french fries	
<b>sides</b>	6
triple fried french fries	organic wild rice
mashed potatoes	mesclun salad
sautéed potatoes	mixed fall vegetables
cauliflower gratin	