



the Cottage ~ summer 2019

Hors D' Oeuvres

House artisan Bread <i>Herbed garlic butter</i>	5
Haricots Verts Frits <i>Flash-fried French green beans, spicy crème fraiche</i>	8
Citrus-marinated beets <i>ricotta, olive oil, sea salt</i>	10
baby kale salad <i>hard-boiled egg, carrots, chickpeas, Russian dressing</i>	12
romaine Caesar salad <i>focaccia croutons, gruyere, creamy garlic dressing</i>	12
spring greens <i>fennel, nectarines, candied pecans, blue cheese, vinaigrette</i>	12
chicken leg confit <i>Israeli cous cous, basil pesto, broccoli</i>	15
Pâté, cheese & fruit plate <i>cornichon pickles, assorted fruits, nuts, dijonnaise, bread</i>	20
<u>Entrées</u>	
Duck duo: confit leg & smoked breast <i>Honey polenta, ricotta cheese, balsamic blackberries</i>	32
frenched Pork chop <i>broccoli fondue, country ham, charred broccoli</i>	28
Bistro steak au poivre <i>Pomme puree, Roquefort butter, haricots verts, steak sauce</i>	26
heritage pork tenderloin <i>roquefort grits, golden beet relish, brown butter</i>	28
southern shrimp & grits <i>roquefort grits, country ham, creole spices</i>	26
bacon-wrapped meatloaf <i>pomme puree, house catsup, buttered peas & asparagus</i>	25
Côtelette d’agneau <i>Lamb chop, pomme puree, tomato-caper salad, balsamique</i>	28
Bavette steak tips <i>Pomme puree, haricots Verts, roquefort pan sauce</i>	30

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness