

**Farm Kitchen School Snacks**

Farm Kitchen Garden Trail Mix	3
Farm House Herb and Spiced Popcorn	3
House Made Potato Chips, French Onion Dip	4
Baguette Françoise, Kitchen Saveur & Dijon Mustard	3
Crispy Smoked Duck Bacon Chips	6
Pommes Frites, Farm Kitchen Three Sauces	4
Marcoona Almonds, Herb de Provence	3

**Farm Kitchen Pates/Terrine: toast, stone ground mustard, cornichon**

Rabbit Rilette	
Country Farm Pork Rilette	
Goose Rilette with Foie Gras	
Chicken Liver Mousse with a Hint of Orange	
Duck Terrine with Pistaccio and Basil	

**Farm Kitchen Appetizers**

French Onion Soup Gratin	
Soup from the Farm Today	
Potato and Merguez Sausage Croquettes, Truffle Mustard	
Mussels, White Wine Mariniere	
Escargots, Garlic and Herb Butter	
Stuffed Medjool Date Wraps, Chevre and Bacon	
Amish Chicken Leg Farci, Merguez Sausage	
Veal Marrow Bones, Red Onion Compote	
Foie Gras Farm Dish today	16

**La Petite Creperia, tiny taco crepes French Style**

Ratatouille	
Pulled Farmhouse Chicken	
Beef Bourignon	
<b>Fromages, inspired cheeses hand crafted in house</b>	
Chevre in spices Marinated in Olive Oil	
Brie with Gorgonzola, Cracked Peppercorns	
Aged White Cheddar in Burgundy Wine	

3 for \$10, 4 for \$12, Mix for \$16

**Salades de la Ferme\***

Caesar Salad, Farm Dressing, House Made Croutons	
Roasted Beet, Goats Cheese Whip and Cracked Farro	
Farm Kitchen Garden Salad, Cyrano's Dressing	
* add grilled salmon or roasted chicken for an additional \$ 6.00	

**Farm Garden Vegetables**

Ratatouille, French Farm Style	4
Brussel Sproutsm Duck Crackling	4
Caramelized Cauliflower with Currants	4
Green Beans, Crisp Fried Shallot	4
Fennel and Grilled Eggplant	4
Mushrooms with Red Onion Confit	4

**Tartinettes, Sandwiches, Farm Kitchen Burgers**

Citrus Cured and Smoked Salmon Cream Cheese on Country Bread	
Whitefish Grilled, Crusty French Bread, Sauce Gribiche	
Farm Kitchen Beef Burger, White Cheddar, Brioche Bun	
Farm Kitchen Beef Burger with Foie Gras, Dried Cherry Mustard	
Farm Kitchen Beef Burger with Farm Egg and Bacon	
Farm Kitchen Cheeseburger, Brie/Gorgonzola Black Peppercorn Cheese	

**Plat Principal \*\***

Poached Salmon farcie Nicoise, Lentils and Arugula	22
Roast Whole Brook Trout Grenobloise, Fennel Confit	20
Cyrano's Coffee Rub Amish Chicken, Green Beans, Farm Mashed	18
Rotisserie Duck a l'Orange, Fennel Cauliflower and Fingerlings	
Braised Lamb Shank, Flageolets au Jus, Farm Kitchen Green Beans	
Bistro Steak and Frites, Roasted Shallot Foie Gras Butter	

\*\*plats principal take a few extra minutes in the Farm Kitchen

farm kitchen desserts are on another menu