



Starters	PER
OYSTER ON THE HALF SHELL.....	\$MP
DAILY SEASONAL SOUP cup or bowl.....	\$MP
YOGURT & GRANOLA PARFAIT.....	\$7½
GNOCCO..... herb fried dough and prosciutto	\$10

Chef's Boards	PER
SMALL serves 2-3..... 2 cheeses, 1 charcuterie	\$35
LARGE serves 4..... 3 cheeses, 2 charcuterie	\$55
Served with crostini + seasonal accotremments <i>Gluten-free crackers available upon request</i>	

Beverages	PER
HOT COFFEE.....	\$3
HOT TEA.....	\$2
FRESH BREWED ICED TEA.....	\$2½
FRESH O.J.....	\$3
MEXICAN COKE.....	\$2¾
DIET COKE.....	\$2
MEXICAN SPRITE.....	\$2¾
BOYLAN'S GINGER ALE.....	\$2¾
BOYLAN'S ROOT BEER.....	\$2¾

Salads & Grains	PER
KALE CITRUS CAESAR..... Prosciutto di parma, organic parm	\$16
LEMON KALE SALAD..... Lacinato kale, fresh lemon, olive oil, sea salt, organic parm	\$9
MEDITERRANEAN QUINOA..... English cucumber, black olive, castelvetro olive, roasted red pepper, fresh dill, french vinaigrette	\$9
GRILLED ORGANIC CHICKEN BREAST Add to any salad.....	+\$7
GRILLED U10 SHRIMP Add to any salad.....	+\$10

Sandwiches & More	PER
LOUMANGE..... Prosciutto, triple crème, tomato confit, olive oil, crusty french baguette, side salad or frites	\$14
GRILLED SAUSAGE SANDWICH..... House-made sweet fennel sausage, peppers and onions, pain au lait bun, side salad or frites	\$14
THE ORIGINAL WEST AVE. PULLED PORK SANDWICH.....	\$14
North Carolina style bbq, garlic aioli slaw, pain au lait bun, side salad or frites	
MOULES FRITES..... Mussels Marseille or Dijon-style, fries or side salad	\$19
FARMHOUSE BURGER..... House blend, spring greens, caramelized onion, tomato, vintage cheddar, pain au lait bun, side salad or frites	\$21
ADD A LOCAL FRIED EGG.....	+\$2