

STARTERS

Escargot de Bourgogne

traditional French burgundy snails in garlic & parsley butter • puff pastry caps two/8 • four/12 • six/18 *contains nuts

Oven Roasted Mussels

white wine • shallots • fresh fennel • garlic • roma tomatoes • grilled schiacciata bread for “mopping” 16

Housemade Country Paté of Duck with Pistachios & Cointreau

ground veal and pork with duck • served chilled & sliced • grilled country French bread • cornichon pickles • sweet gherkins • mustard trio 13

Beef Tenderloin “Carpaccio” with Truffle Aioli

raw, thinly sliced tenderloin • Maldon sea salt • red onion • capers • parmesan curls • grilled schiacciata bread • field greens • Dijon vinaigrette 16

Burrata with Housemade Tomato Jam & Crispy Prosciutto Di Parma

fresh Italian style cheese made from mozzarella & cream • Maldon sea salt • walnut basil pesto • balsamic drizzle • grilled schiacciata bread 14

Crispy Warm Panko Breaded Goat Cheese “Fritter”

San Marzano tomato sauce • walnut pesto drizzle • grilled schiacciata bread 10

Warm Spinach, Artichoke & Parmesan “Fondue”

housemade cream cheese dip • roasted red peppers • tortilla chips • grilled schiacciata bread • hickory smoked bacon • cheddar garnish 11.5

Warm Housemade Kettle Chips and Creamy Roasted Garlic Dip

housemade chips 6.5

Roasted Brussels Sprouts with Blackberry Balsamic Drizzle, Toasted Israeli Couscous & Candied Walnuts

pancetta • scallions • cranberries • golden raisins • pecorino 10.5

SOUPS

“Made from Scratch” Daily Creations

We are well known (famous actually) for our unique soups. Your server will inform you of today’s masterpiece and be happy to give you a taste

8 oz. cup 4.25 16 oz. bowl 7.5

French Onion Gratinée

a French classic with gruyere cheese 10 oz. crock 6.25

Wisconsin Cheddar with Popcorn

our “Award Winning” signature soup

8 oz. cup 4.25 16 oz. bowl 7.5

Soup Trilogy

3 soup sampler 9 (French onion +1)

SALADS

Chicken Waldorf Salad with Michigan Honey Crisp Apples & Candied Walnuts

roasted chicken • lemongrass mayonnaise • grapes • golden raisins • celery • toasted walnuts • bibb lettuce • served with banana bread 12.5

Crispy Milanese Chicken with Grilled Schiacciata Bread

thinly pounded sautéed parmesan dusted breast of chicken • field greens • grape tomatoes • scallions • mushrooms • hickory bacon • pine nuts
parmesan • house creamy parmesan vinaigrette 14

Field Greens & Arugula Salad with Crumbled Goat Cheese, Asparagus & Roasted Beets

candied walnuts • grape tomatoes • carrots • celery • red onion • grilled schiacciata bread • balsamic vinaigrette 9 / 11

Shaved Brussels Sprouts, Kale & Broccoli Salad with Walnut Pesto Drizzle

cranberries • hickory smoked bacon • parmesan reggiano • hazelnut vinaigrette 8 / 10

Southwest Chopped Salad with Avocado, Black Beans, Fresh Cilantro & Queso Fresco

romaine • corn • tomatoes • scallions • peppadew peppers • crispy tortillas • housemade creamy red pepper parmesan dressing 8 / 10

Chopped Caesar

romaine • ciabatta croutons • grape tomatoes • parmesan cheese • house Caesar dressing 6 / 8

Garden Salad

field greens • celery • carrots • tomatoes • cucumber • mozzarella • provolone • asiago • ciabatta croutons 6 / 8

Baby Iceberg Blue Cheese Wedge with Warm Hickory Smoked Bacon

grape tomatoes • crumbled blue cheese • sundried tomato pesto • blue cheese dressing 8 / 10

SALAD ADDITIONS

cup of soup 4.25 • french onion crock 6.25 • grilled or crispy chicken 5
bistro steak 10 • sundried tomato chicken salad 5 • milanese cutlet 6.5
goat cheese fritter 3 • roasted garlic shrimp (3) 8.5 • crab cake 7 • grilled salmon 10

SIDES

brown sugar butter braised carrots & fava beans • pommes frites • layered potato, onion & cheese gratin • creamy mascarpone polenta
creamed spinach • calabrese potatoes • Brussels sprouts with pancetta & golden raisins • Yukon gold potato puree • onion crisps
blaukraut (sweet & sour red cabbage) • toasted Israeli couscous & quinoa • asparagus • sweet potato fries + 4.5

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, seafood or egg may increase your risk of foodborne illness.

ENTREES

Natural Angus Braised Beef Short Rib Bourguignon

Yukon gold potato puree • pearl onions • wild mushrooms • brown sugar butter braised carrots & fava beans 28

“Award Winning” Crispy Almond & Butter Brioche Crumbed Lake Perch

pommes frites • housemade coleslaw 5 piece plate 20 • 7 piece plate 26

Chicken Milanese with Pappardelle Pasta & Wild Mushroom “Florio” Marsala Cream

sautéed parmesan dusted breast of chicken • grilled asparagus 24

Roasted Half Duck à l’Orange

classic French orange sauce • creamy mascarpone polenta • brown sugar butter braised carrots & fava beans 31

Wienerschnitzel a la Holstein with Sunnyside Up Egg Lemon Caper Brown Butter

lightly breaded, thinly pounded sautéed veal • Yukon Gold potato puree • Blaukraut (sweet & sour red cabbage) 25 without egg 24

Maryland Style Lump Crab Cakes with Peppadew Cream

housemade crab cakes • layered potato, onion & cheese gratin • fresh grilled asparagus 29

Berkshire Pork Tomahawk with Blackberry Port Wine Demi

16 oz chargrilled bone-in rib chop • layered potato, onion & cheese gratin • Blaukraut (sweet & sour red cabbage) 33

Classic Steak Frites with Roasted Garlic Butter

a French bistro classic • shoulder tenderloin steak • pommes frites • creamed spinach 26 add crab cake + 7 • add shrimp (3) + 8.5

Filet Mignon with Roasted Garlic Butter

8 oz chargrilled center cut • calabrese potatoes • creamed spinach • Maldon sea salt 43

Fresh Pan Seared Sea Scallops with Orange Ginger Beurre Blanc *Flown in fresh*

toasted Israeli couscous, red quinoa, lemon zest, cranberries & pine nuts • fresh grilled asparagus market price

Grilled Gulf of Maine Salmon with Maple Butter

toasted Israeli couscous, red quinoa, lemon zest, cranberries & pine nuts • grilled asparagus 28

Crispy Panko Dusted Walleye with Whole Grain Mustard Cream

Yukon gold potato puree • Brussels sprouts with pancetta & golden raisins small plate 19 • full plate 30

Grilled Shrimp with Italian Sausage, Polenta & Roasted Vegetables

tomato harissa sauce • bell peppers • sweet onion • grape tomatoes • Tuscan kale 25

Gemelli with Artichokes, Walnut Pesto and Roasted Chicken

roasted tomatoes • roasted wild mushrooms • prosciutto • kale • fresh basil • mascarpone & parmesan cheeses • pine nuts • olive oil 20

Butternut Squash Ravioli with Fresh Sage Brown Butter

roasted butternut squash • spiced pecans • pecorino • fried sage leaf 17

Cavatappi with Grilled Chicken and Lemon Dill Cream

spinach • asparagus • roasted mushrooms • scallions • carrots • mascarpone & parmesan cheeses • olive oil • fresh lemon garnish 18

SANDWICHES & BURGERS

“Croque Monsieur” or “Madame” Sandwich - Classic French “Fork & Knife” Toasted Ham & Swiss Sandwich

served warm with béchamel and melted cheese top • country French bread • dijon mustard • pommes frites 13 “Madame” topped with over easy egg +1

Crispy Parmesan Chicken “Saltimbocca” Sandwich - Thinly Pounded Sautéed Parmesan Dusted Breast of Chicken

crispy prosciutto • fontina & provolone cheeses • arugula • caramelized onions • sage aioli • grilled country French bread • Great Lakes kettle chips 13.5

Grilled Fresh Mozzarella, Tomato & Fresh Basil Panino

provolone • fresh basil • tomato • walnut pesto sauce • balsamic reduction • schiacciata bread • housemade chips 12.5 with chicken or prosciutto + 4

Crispy Almond Brioche Lake Perch Tacos with Fresh Avocado & Harissa Remoulade

red and green cabbage slaw • peppadew peppers • cilantro • rice wine vinegar dressing • flour tortillas • yellow saffron rice /black beans & peppers 15.5

Avocado, Egg, Hickory Smoked Bacon & Pumpkin Seed Tartine - Classic French Open Faced Sandwich

hard cooked egg • peppadew peppers • sundried tomato aioli • grilled Country French bread
chopped romaine salad: queso fresco, black beans, corn, tomatoes, scallions, cilantro, housemade creamy red pepper parmesan dressing 13.5

Smoked Turkey, Hickory Smoked Bacon & Cracked Black Pepper Aioli

Michigan honey smoked breast of turkey • Wisconsin cheddar • lettuce • tomatoes • grilled ciabatta roll 12.5

French Dip Au Jus

slow roasted beef • provolone • grilled onions & peppers • baguette 12.5

The Hearthstone Favorite On Grilled Marbled Rye

housemade corned beef brisket • smoked ham • Swiss • fontina • grilled onions • tomatoes • sweet relish • spicy brown mustard • thousand island dressing 12

Housemade Corned Beef Brisket Reuben with Sauerkraut

Swiss cheese • spicy brown mustard • thousand Island • grilled marbled rye 12

Chargrilled Half Pound Steak Burger with Housemade Potato Chips

lettuce • tomato • grilled brioche bun 11.5 pommes frites +2

The “Impossible” Burger - Completely Plant Based Burger That Tastes Exactly Like A Ground Beef Burger

fontina • arugula • pickled onion • cracked black pepper aioli • root vegetable chips 13.5