



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 sample

8 oz. cup 4.25
16 oz. bowl 7.25

Wisconsin Cheddar with Popcorn

our "Award Winning" signature soup

8 oz. cup 4.25
16 oz. bowl 7.25

French Onion Gratinée

a French classic with gruyere cheese

10 oz. crock 6.5

Soup Trilogy

3 soup sampler 8.25
(French onion +1)

BISTRO CLASSICS

Escargot de Bourgogne

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

Oven Roasted Mussels

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

Imported Cheese & Paté Board

housemade country paté with Pistachios and Cointreau
ground veal and pork with duck • St. Agur Blue • brie • castelvetrano olives
dried figs & apricots • sweet gherkins • cornichon pickles • fig marmalade
trio of mustards • grilled baguette, schiacciata bread & seeded flatbreads 16

Beef Tenderloin "Carpaccio" with Truffle Aioli

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

STARTERS

Thai Vegetable Spring Rolls

Thai peanut dipping sauce • Asian peanut slaw • pickled onion 10.75

Crispy Warm Panko Breaded Goat Cheese "Fritter"

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

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 • served with grilled schiacciata bread 14

Salted Caramel Brie with Spiced Pecans

dried apricots • figs • grapes • baguette • Maldon sea salt 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

SMALL PLATES

Jalapeno Spiked Corn Cakes with Grilled Shrimp

avocado mousse • chorizo sausage • fresh cilantro 16

Crispy Maple Glazed Pork Belly with Creamy Mascarpone Polenta

wild mushroom ragout 12

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

dried cherries & cranberries • scallions • golden raisins • candied walnuts 10.5

Hawaiian Ahi Tuna Poke

avocado • chili spiced wakame • pickled onion • sesame seeds • crispy wontons 14

Housemade Lump Crab Cakes with Herbed Remoulade

Maryland style crab cake duo • housemade coleslaw 17.5

SPECIALTY SALADS

Shaved Brussels Sprouts, Kale & Broccoli Salad with Grilled Walnut Pesto Chicken

cranberries • hickory smoked bacon • parmesan reggiano • hazelnut vinaigrette 13.5

Chicken Waldorf Salad with Lemongrass & Candied Walnuts

roasted chicken • lemongrass mayonnaise • honey crisp apples
grapes • golden raisins • celery • bibb lettuce • melted brie toasts 12

Insalata "Caprese" with Fresh Mozzarella, Basil Marinated Yellow & Red Tomatoes

housemade walnut basil pesto • pine nuts • bibb lettuce • balsamic drizzle
grilled schiacciata bread 12

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

Crispy Goat Cheese "Fritter" with Roasted Beets

field greens • arugula • grilled asparagus • candied walnuts • grape tomatoes • carrots
celery • red onion • grilled schiacciata bread • balsamic vinaigrette 12

Farro Salad with Red Quinoa, Feta, Romaine, Kale & Roasted Chicken

mint • golden raisins • kalamata olives • cucumbers • peppadew peppers • lemon zest
balsamic vinaigrette • grilled schiacciata bread 13

PETIT SIDE SALAD OR SOUP

When Added To An Entrée

Cup of Soup 3 French Onion Crock 5

Field Greens, Arugula, Beet & Goat Cheese Salad • balsamic vinaigrette 5

Shaved Brussels Sprout & Kale Salad • hickory smoked bacon • hazelnut vinaigrette 6

Southwest Chopped Salad • queso fresco • avocado • creamy red pepper parmesan dressing 5

Garden Salad 4

Classic Caesar 5

Baby Iceberg Wedge with Gorgonzola Cheese 6

HOUSEMADE QUICHE

Quiche du Jour

housemade quiche with salad • selections vary 13

SALAD CREATIONS

add to any salad:

grilled or crispy chicken 5 • sundried tomato chicken salad 5 • milanese cutlet 6.5
roasted garlic shrimp (3) 8.5 • grilled Ahi tuna 10 • grilled salmon 10 • bistro steak 10

Southwest Chopped Salad with Avocado & Queso Fresco

romaine • fresh cilantro • white & yellow corn • black beans • yellow rice • roma tomatoes
scallions • bell peppers • peppadew peppers • crispy tortillas
housemade creamy red pepper parmesan dressing 8 / 10

Chopped Caesar with Romaine & Kale

romaine lettuce • Tuscan kale • hand torn ciabatta croutons • grape tomatoes • parmesan
cheese • house Caesar dressing 8 / 10

Garden Salad

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

Baby Iceberg Blue Cheese Wedge with Warm Hickory Smoked Bacon

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

DRESSINGS

creamy red pepper

caesar

ranch

blue cheese

french

thousand island

lemon garlic vinaigrette

creamy dijon vinaigrette

spicy thai peanut

balsamic vinaigrette

creamy parmesan

hazelnut vinaigrette

Fat Free Dressings

ranch

french

raspberry vinaigrette

SALAD/SOUP COMBOS

Soup and Petit Salads

cup of our famous soup of the day with your choice of
petit garden 10 or **petit Caesar** salad 11
substitute French onion crock +2

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.





BEEF & PORK

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

Steak & Cake or Steak & Shrimp with Béarnaise Butter & Herbed Remoulade

shoulder tenderloin • choice of garlic shrimp or housemade Maryland lump crab cake
layered potato, onion & cheese gratin • fresh grilled asparagus 30

Filet Mignon with Roasted Garlic Butter

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

THINGS THAT SWIM

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 Lemongrass Scallion Butter

forbidden rice • steamed carrots • snow peas 28

Crispy Panko Dusted Whitefish with Whole Grain Mustard Cream

fresh local whitefish from The Fish Monger's Wife • brown sugar butter braised carrots &
fava beans • Yukon gold potato puree small plate 18 • full plate 29

Grilled Shrimp with Italian Sausage, Polenta & Roasted Vegetables

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

SIDES 4.5

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

CLASSIC SANDWICHES

served with Great Lakes kettle chips and dill pickle

*substitute pommes frites + 2, fresh fruit +3, sweet potato fries +3
housemade potato chips + .75, crispy onion strips + 3*

Smoked Turkey, Hickory Bacon & Cracked Black Pepper Aioli

Michigan honey smoked breast of turkey • Hickory smoked bacon
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

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

Housemade Corned Beef Brisket Reuben with Blaukraut/Sauerkraut

sweet & sour red cabbage • Swiss cheese • spicy brown mustard • thousand Island grilled
marbled rye 12.5

BISTRO BURGERS

Sweet Potato Veggie Burger with Black Beans & Honey Harissa Aioli

crushed bbq potato chips • pickled onion • bibb lettuce
grilled brioche bun • root vegetable chips 13
with sweet potato fries +3

Chargrilled Half Pound Steak Burger with Housemade Potato Chips

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

Condiments:

mayonnaise sauces: plain • dijon • roasted garlic • honey mustard • walnut pesto • hot & sweet
mustards: dijon • yellow • deli style • housemade honey mustard • hot & sweet

+1 ea.
cheddar
gorgonzola
brie cheese
swiss
american

fontina
provolone
mozzarella
queso fresco
sautéed mushrooms
hickory smoked bacon

olives
grilled peppers
grilled onions
roasted peppers
truffle aioli

HOUSE SPECIALITIES

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 • roasted Brussels sprouts with
Pancetta & golden raisins 24

Roasted Duck à l'Orange

classic French orange sauce • creamy mascarpone polenta • roasted Brussels sprouts
with pancetta & golden raisins
quarter duck 18 • half duck 31

Wiener Schnitzel 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 Savory Whole Grain Mustard Cream

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

PASTAS

Gemelli with Grilled Artichokes, Walnut Pesto and Roasted Chicken

red & yellow 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 garnish 18.5

Baked Manicotti with Two Sauces

ricotta cheese filled pasta rolls • marinara • roasted garlic cream • mozzarella, parmesan
& asiago cheeses 16.5

BISTRO SIGNATURE SANDWICHES

"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 French country
bread • Great Lakes kettle chips 13.5

Crispy Maple Pork Belly, Bacon and Housemade Tomato Jam

hickory bacon • mayonnaise • grain mustard • bibb lettuce • grilled rustic Italian Roll
housemade chips 12.5

Grilled Fresh Mozzarella, Tomato & Fresh Basil Panino

provolone • ricotta • 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

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

Egg, Hickory Smoked Bacon, Avocado & Pumpkin Seed Tartine

classic French open faced sandwich • hard cooked egg • peppadew peppers • sundried
tomato aioli • grilled Country French bread • chopped romaine salad • fresh cilantro
white & yellow corn • black beans • roma tomatoes • scallions • queso fresco
housemade creamy red pepper parmesan dressing 13.5

SANDWICH/SOUP COMBOS

Soup and Half Sandwich

cup of our famous soup with your choice of one of the following **half sandwiches:**

smoked turkey • French dip • hearthstone favorite • corned beef brisket reuben 10
substitute French onion crock 12