

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 7.25

Wisconsin Cheddar with Popcorn

our “Award Winning” signature soup

8 oz. cup 4.25
16 oz. bowl 7.25

French Onion Gratinèe

a French classic with gruyere cheese

10 oz. crock 6.25

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

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 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

Hummus with Grilled Flatbread

cannellini & garbanzo beans • white balsamic seasoned celery, carrots & cucumbers 10

Short Rib Ragout with Creamy Mascarpone Polenta

smoked tomato demi glace • roasted wild mushrooms • crispy onions 13

Grilled Asparagus with Pecorino & Toasted Israeli Couscous

quinoa • cranberries • scallions • lemon zest • pine nuts • blackberry balsamic 11

Housemade Lump Crab Cakes with Herbed Remoulade

Maryland style crab cake duo • housemade coleslaw 17.5

SPECIALTY SALADS

Citrus Chicken Salad with Toasted Almonds

housemade chicken salad • mandarin oranges • celery • creamy orange ginger
mayonnaise with sweet orange & lemon breads
seasonal fresh fruit garnish 12.5

Shrimp “Louis” Salad

bibb lettuce • avocado • cucumber • asparagus • hard cooked egg
grape tomatoes • grilled schiacciata bread • scallions • red bell peppers
housemade “Louis” dressing 15.75

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
featuring Joyce Farms Organic, Free Range Chicken

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

HOUSEMADE QUICHE

Quiche du Jour

housemade quiche with salad • selections & price vary

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 CREATIONS

add to any salad:

cup of soup 4.25 • french onion crock 6.25 • 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

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

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

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

candied walnuts • grape tomatoes • carrots • celery • red onion
balsamic vinaigrette 8 / 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 7 / 9

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

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 from Bedford, MA

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 Whitefish with Whole Grain Mustard Cream

fresh local whitefish from The Fish Monger's Wife
Yukon gold potato puree • fresh corn-off-the-cob & fava bean succotash
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 • sweet potato fries
creamy mascarpone polenta • fresh corn-off-the-cob & fava bean succotash

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
cup of soup + 4.25 • french onion crock + 6.25*

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

Chargrilled Half Pound Steak Burger with Housemade Potato Chips

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

The "Impossible" Burger

Completely Plant Based Vegan Burger That Tastes Exactly Like A Ground Beef Burger
fontina • arugula • pickled onion • cracked black pepper aioli • root vegetable chips 13.5

Condiments:

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

cheddar	fontina	olives
gorgonzola	provolone	grilled peppers
brie cheese	mozzarella	grilled onions
swiss	queso fresco	roasted peppers
american	sautéed mushrooms	truffle aioli
	hickory smoked bacon	+ 1 ea

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 • grilled asparagus 24
Featuring Joyce Farms Organic, Free Range Chicken

Roasted Duck à l'Orange

classic French orange sauce • creamy mascarpone polenta
brown sugar butter braised carrots & fava beans
quarter duck 18 • half duck 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 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

Pasta Du Jour

Chef's daily creations • market price

Baked Manicotti with Two Sauces

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

BISTRO SANDWICHES & TARTINES

"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

Featuring Joyce Farms Organic, Free Range Chicken

Melted Brie, White Cheddar & Fontina Cheese Tartine

classic French open faced sandwich • granny smith apples • crispy prosciutto
fig onion marmalade • peppadew peppers
field green salad: tomato, candied walnuts, Dijon vinaigrette 12

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

avocado • red and green cabbage slaw • peppadew peppers • cilantro • rice wine vinegar
dressing • flour tortillas • harissa remoulade • 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

