

*We have specials every day.
Below is an example of what you might find this season.*

Specials

Appetizers

Butternut Squash Soup, Mushroom Pecan Crostini
\$10

6 Blue Point Oysters or 9 Clams on the ½ Shell
\$14

Wellfleet Oysters
3.25 Each

Grilled Octopus, Chorizo, Sweet Drop Peppers,
Kale Chips, Curry Squash, Spiced Pumpkin Seeds, Brussels
Sprouts Leaves, Lemon Preserve Aioli
\$14

Seared Stonington Sea Scallops, Leek Fondue,
Asparagus, Guanciale Chip, Parsnip Flan,
American Caviar Beurre Blanc
\$16

Baby Pumpkin Mousseline, Sautéed Shrimp,
Wild Mushrooms, Cepe Sauce
\$15

House Cured Prosciutto,
Cavaillon Melon, Arugula, Shaved Parmesan
\$14

Boar Sampler: Cured, Roasted Sausage, Bacon, Belly, Coppa,
Petite **Greens**, Spaghetti Squash, Truffle Vinaigrette
\$16

Roasted Bone Marrow, Pull Short Rib,
Onion & Mushroom Compote, Micro Greens,
Grilled Country Bread
\$14

Burgundy Black Truffle Risotto, Curry Squash, Leek, Hen of the
Wood Mushrooms
\$15

Crispy Pork Belly, Brussel Sprouts,
Butternut Squash Salad, Local Shitake,
Bouquet de Pommes Glaze
\$12

Sage Gnudi, Locally Foraged Mushrooms,
Braising **Greens**, Late Harvest **Squash**,
Sage Brown Butter
\$14

Entrée

Pumpkin Seed Crusted Halibut,
Butternut Squash Risotto, Brussels Sprout,
Hen of the Wood Mushroom, Sage Beurre Blanc
\$32

Roasted Warm Lobster Salad, Frisée, Endive, Beets & Wild
Mushroom, Shallot Vinaigrette
\$38

Crispy Pig Knuckle, Micro Greens, Asparagus, Fingerling
Potato, Truffle Vinaigrette
\$28

Veal Burger, Guanciale, Caramelized Onions, Spinach,
Mozzarella, Frisée Salad, Truffle Fries
\$22

Baby Lamb Trio – Chop, Roasted Leg, Braised Shoulder,
Chickpea Panisse, Confit Tomatoes, Broccoli Rabe,
Roasted Eggplant, Rosemary Jus
\$38

Bison Ragout, Celery Root Puree,
Root Vegetable Fricassée, Pommes Gaufrette,
Wild Mushrooms
\$26

Bernard's Famous Cassoulet
\$30



Soups

French Onion Soup

\$9.00

New England Clam Chowder

Cup \$6.00/Bowl \$9.00

Starters

Bernard's Home Smoked Salmon

Toast Points

\$14.00

Bernard's Homemade Assorted
Charcuterie & Pates

\$14.00

Fried Calamari

Spicy Tomato Sauce

\$10.00

3 Cheese Flat Bread Pizza

Grilled Zucchini, Caramelized
Onions & Tomatoes

\$10.00

Baked Brie

Filled with Apples & Almonds

\$9.00

Cheese Fondue

Mushrooms & Caramelized Onions

\$15.00

Assorted Cheese & Fruit Board

\$18.00

Small Plates

Mussels Meunière

\$12.00 / \$22.00

Wild Mushroom Risotto

Parmesan Lace & Balsamic Glaze

\$10.00 / \$22.00

Butternut Squash Ravioli

Shrimp, Pea Greens & Cèpe Sauce

\$12.00 / \$24.00

Orange & Rosemary Lamb Stew

Creamy Polenta & Baby Vegetables

\$12.00 / \$20.00

French Fries with Herb Salt

\$6.00

Salads

Mixed Green Salad
Balsamic Vinaigrette
\$6.00

Kale Salad, Apples & Cranberries
Hearts of Palm, Toasted Pecans & Lemon Dressing
\$8.00

Frisée au Lardon, Duck Egg Purse
\$12.00

Warm Goat Cheese Salad
Mixed Greens, Caramelized
Walnuts & Pears
\$10.00

Grilled Chicken Cutlet Salad
Arugula, Hearts of Palm, Asparagus,
Truffle Vinaigrette
\$18.00

Mixed Greens & Frisée Salad
Asparagus, Avocado, Fennel, Yellow & Red Grape
Tomatoes, Dijon Vinaigrette
With Sautéed Shrimp - \$18.00
With Sautéed Scallops - \$18.00
With Grilled Tuna Steak - \$20.00

Paillard du Jour
\$22.00

Entrées

Ground Sirloin Burger
French Fries, Pickles, Lettuce & Tomato
\$1.50 Cheeses, Bacon, Onions, Mushrooms
\$16.00

Trout Amandine
Basmati Rice & Sautéed Spinach
\$20.00

Duck Leg Confit
“Forestière” Potatoes,
Mushrooms & Spinach
\$20.00

Grilled Sirloin Steak
French Fries, Haricots Verts
& Béarnaise Sauce
\$34.00

Plat “Classic” du Jour
\$22.00

Special Wine List

\$25

White Wine

2011 | Il Giardino Delle Venezie
Pinot Grigio | Italy

2006 | Jean Baptiste Adam “Reserve”
Reisling | Alsace, France

2010 | Pezziking
Sauvignon Blanc | Dry Creek

2007 | Jean Baptiste Adam “Reserve”
Pinot Blanc | Alsace, France

2005 | Consentino
Chardonnay | Napa Valley, CA

2012 | Charles Brotte Grand Vallou
Rose | France

2010 | Moulis de Toulot
Ugni Blanc | France

Red Wine

2009 | Dow
Douro | Vale do Bowfin, Portugal

2011| Lost Angel
Pinot Noir | Sonoma, CA

2002| Domaine la Loumade
Cote du Rhone |France

2000 | Morellino di Scansano
DOC Reserva | Italy

2007 | Castillo de Almansa
Garancha Tintorera | Spain

2008| “blauFRANKisch”
Blaufrankisch | Austria

2009 | Château Tour Saint-Germain
Medoc | France

2005 | Jardin
Cabernet | South Africa

2008 | Golan
Merlot | Isreal

2012 | Norton
Malbec | Mendoza, Argentina

2007 | Duca Sanfelice
Liberndi Reserva | Italy

Wines by the Glass

Sparkling & Champagne

187ml Domaine Chandon Brut, California
\$9.00

187ml Maschio Prosecco, Veneto, Italy
\$10.00

Champagne Laurent Dauphin, Verzy, France
\$18.00

White

2012 | Foxglove
Chardonnay | Central Coast California
\$12.00

2012 | Vignerons de Buxy
Chardonnay | Bourgogne, France
\$11.00

2013 | La Petite Perriere
Sauvignon Blanc | France
\$12.00

2011 | Château L'Ermitage
Costières de Nîmes | Rhône Valley, France
Roussanne-Grenache Blanc-Viognier
\$12.00

2012 | Casal Thaulero
Pinot Grigio | Italy
\$9.00

Rose

2014 | Sacha Lichine
Rose | France
\$9.00

Red

2012 | Château Gobert
Bordeaux | France
\$12.00

2012 | Skyfall
Cabernet | Columbia Valley, WA
\$14.00

2013 | Domaine Paul Autard
Cote de Rhône | France
\$10.00

2013 | Higher Groud
Pinot Noir | California
\$14.00

2013 | Killka
Malbec | Mendoza
\$12.00

Desserts

Fondant au Chocolat

White Chocolate Chip Mint Ice Cream
\$12.00

Lime Cheesecake

Mixed Berry Compote
\$8.00

Orange & Rosemary Pana Cotta

Fall Fruit Compote
\$9.00

Crème Brule Trio

Apricot, Banana & Vanilla Bean
\$9.00

Homemade Fresh Fruit Sorbets

Fresh Fruit
\$7.00

Apple Strudel

Vanilla Bean Ice Cream
\$9.00

Pineapple & White Polenta

Upside Down Cake
Blueberry Maple Compote
Vanilla Bean Ice Cream
\$11.00

Chocolate Sampler

Pot de Crème, Chocolate Mousse, Fondant,
Ice-Cream Sandwich
\$16.00

Chocolate Fondue

Homemade Marshmallows, Bananas, Strawberries,
Pineapple, Grapes & Biscotti
\$16.00

Cheese

Assorted Cheese & Fruit Board

Served with Bread, Fruit & Nuts
\$18.00

Specialty Coffees

\$9.00

Venetian Coffee

Coffee, Brandy, Lemon Peel

Mexican Coffee

Coffee, Kahlua, Whipped Cream,
Cinnamon & Cocoa

Irish Coffee

Coffee, Irish Whiskey, Whipped Cream

Spanish Coffee

Coffee, Tia Maria, Rum, Whipped Cream

Chocolate Hazelnut Coffee

Coffee, Godiva Liqueur, Frangelico

Specialty Cocktails

Sarah-Tini

Raspberry Vodka, Peach Tree Schnapps, Pineapple Juice, Cranberry, Chambord & Splash of Champagne
\$12

Pomegranate Kiss

Pomegranate Liqueur, Sour Apple & Cranberry
\$12

Shimmering Violet

Prosecco, Creme de Violette, Lemon
\$9

Espresso Martini

Vanilla Vodka, Kaluah, Baileys & Espresso
\$12

Moscow Mule

Ketel One Vodka, Fresh Lime,
Ginger Beer & Mint
\$12

Lemon Drop

Citrus Vodka, Lemoncello & Grapefruit
\$12

Dark & Stormy

Goslings Rum & Ginger Beer
\$9

Beer

Lagunitas “little sumpin” Wheat Ale
Petaluma, Ca
\$6.00

Two Roads “Worker’s Comp” Saison
Stratford, CT
\$6.50

Founders Brewing “Dry Hopped”
Pale Ale
Grand Rapids, Mi
\$6.00

Bud Light
St. Louis
\$5.00

Heineken
Holland
\$5.00

Amstel Light
Holland
\$5.00

Palm
Belgium
\$5.00

Stella Artois
Belgium
\$5.00

Kronenbourg 1664
France
\$7.00

Sierra Nevada Pale Ale
California
\$6.50

Smutty Nose Finestkind IPA
New Hampshire
\$6.50

Becks Non-Alcoholic
Germany
\$6.50

Blue Moon Harvest Pumpkin Ale
Colorado
\$7.00

Paulaner Oktoberfest
Germany
\$7.00