



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

Wild Mushroom Risotto
Parmesan Crisp & Balsamic Glaze
\$10.00 / \$22.00

Mussels Meunière
\$12.00 / \$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,
Heart of Palm, Toasted Pecans,
Lemon Dressing
\$8

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

Daily Specials

Our specials change daily – below is a sample of what you may find this season

Appetizers

- Soup du Jours
\$10
- 6 Blue Point Oysters or 9 Clams on the ½ Shell
\$14
- 6 Hummock Oysters
\$16
- Raspberry Point Oysters \$3.25 Each
- Sautéed Shad Roe, Spinach, Artichoke Hearts
& Sauce Grenobloise
\$18
- Grilled Octopus, Chorizo, Castelvetroano Olives
Sweet Drop Peppers, Pickled Garden Green
Cherry Tomatoes, Preserved Lemon Aioli
\$14
- Sautéed Peruvian Bay Scallops
Leek Fondue & Parsnip Flan, Yucca Chips
Truffle Vermouth Beurre Blanc
\$18
- Lemon Pepper Linguini with Little Neck Clams
& Chorizo, Leeks & Corn
Small \$12 / Large \$24

Bernard's House Cured Bacon Sampler:

- Turkey- Cranberry Chutney
Duck – Kumquat Compote
Veal - Fennel Compote & Mustard Greens
Pork - Chanterelle, Balsamic & Frisée
Beef – Parmesan, Truffle & Micro Arugula
Lamb - Cucumber, Tzatziki & Watercress
\$18

Winter Black Truffles

- Buffalo Steak Tartare, Spaghetti Squash &
Snow Pea Salad, Pomme Maxime, Truffle
Vinaigrette
\$20
- Butternut Squash, Fava Beans Risotto
\$20
- Brie de Meaux Wrapped in Filo, Mache,
Asparagus and Truffle Vinaigrette
\$20

Entrees

- Sautéed Steel Head Trout, Creamy Corn Grits
Cake, Spaghetti Squash, Baby Brussels Sprouts,
Hazelnut Sage Brown Butter
\$32
- Roasted Warm Lobster Salad, Frisée, Endive
Beets & Wild Mushrooms, Sherry Vinaigrette
\$38
- Veal Burger, Guanciale, Spinach, Mozzarella
Caramelized Onions, Frisée Salad, Truffle Fries
\$22
- Lamb Duo: Roasted Rack & Braised Shoulder
Chick Pea Panisse, Artichokes Hearts,
Zucchini, Tomato Confit & lamb Basil Sauce
\$40
- Bernard's Famous Cassoulet
\$30

Desserts

- Fondant au Chocolat
White Chocolate Chip Mint Ice Cream
\$12.00
- Lemon Trio:
Meringue Tart, Petit Cake & Sorbet
\$11.00
- Rosemary Pana Cotta
Honey Roasted Peaches, Fresh Berries,
Roasted Peach Sauce
\$9.00
- Crème Brule Trio
Pumpkin, Caramel & Vanilla Bean
\$9.00
- Homemade Fresh Fruit Sorbets
Fresh Fruit
\$7.00
- Apple Strudel
Vanilla Bean Ice Cream
\$9.00
- Lime Cheesecake
Cherry Compote & Almond Brittle
\$11
- 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