

Lunch

All entrees
include soup
du jour

The Greenporter Roquefort Salad

Mesclun greens, the finest artisan Roquefort cheese, seasoned walnuts, Long Island grape tomatoes, and our own vinaigrette \$ 12
+ add chicken \$ 5 or grilled shrimp \$ 7

Croque Monsieur

Open face grilled ham & Gruyere cheese sandwich with Béchamel sauce \$ 9

Croque Madame

Open face grilled ham & Gruyere cheese sandwich with Béchamel sauce and a poached egg \$ 11

Sandwich au Poulet

Sliced marinated grilled chicken breast with tomatoes and arugula pesto on whole wheat \$ 12

Quesadilla fromage et jardin

A quesadilla filled with Shiitake mushrooms, herbed goat cheese and sharp Irish Cheddar Served with a Mesclun salad \$ 9

Classic Sirloin Burger*

Grilled to order, on a homemade brioche bun with lettuce, tomato and onion served with salad or fries \$ 13
+ add any cheese

Le Crabe Cake Sandwich

Our corn-dusted crab cake on a toasted buttered roll with aioli choice of fries or salad \$ 14

Steak du Campagne*

Cabernet-marinated beef roast, hand carved on French baguette. Served au jus for dipping along with crispy fries \$ 16

Pesto Pasta

Pasta in a homemade arugula pesto sauce, served warm with sautéed arugula, cherry tomatoes and freshly grated Parmesan cheese \$ 16

A la cart

Soupe à l'oignon

Our famous vegetable stock French Onion Soup topped with bubbling Gruyere cheese \$8

Charcuterie Plate

French saucisson (hard smoked sausage) with House local duck Pâté Great for sharing \$12

Calamari provençale

Crispy gluten-free corn dusted Calamari with red pepper aioli \$11

Le Crabe cake

The lightest corn-dusted Crab cake appetizer with roasted corn relish and pepper aioli \$11 Entree \$19

Salade Deluxe

Local Mesclun Greens tossed with vinaigrette \$8
+ add grilled shrimp for \$7/chicken for \$5

Salade Caesar

With our homemade dressing and anchovies \$10
+ add grilled shrimp for \$7/chicken for \$5

Consuming raw or uncooked meats, fish, shellfish or eggs may increase your risk of food-borne illness.

Beverage, tax and gratuity not included

We support local farmers and purveyors to bring you the best seasonal products



This hotel is a "Green" property certified by the Green Hotels Association ®



Printed on recycled paper

