



# Lunch Menu

## House Smoked Scottish Salmon

w/arcadian greens 11.5

## Escargot

6 burgundy escargot in garlic & parsley butter 9.5

## S² Caesar Salad

romaine lettuce w/croutons, hard-boiled egg, parmesan cheese, anchovies 12.  
(topped w/choice of grilled salmon, shrimp, beef or chicken, add 5.)

## Croque Monsieur

hot ham and cheese sandwich w/homemade french bread & arcadian greens 11.5

## Croque Madame

croque monsieur topped w/sunny side up egg & arcadian greens 12.5

## Eggs Atlantic

poached eggs, smoked scottish salmon, white wine sauce over baguette  
w/vegetable of the day & arcadian greens 12.5

## Eggs Meurette

poached eggs, bacon, onion & mushroom bordelaise wine sauce over baguette  
w/vegetable of the day & arcadian greens 12.5

## Forest Omelette

three egg omelette w/bacon, onions, mushrooms & arcadian greens 11.

## Quiche Lorraine

Yann's quiche w/bacon, onions & arcadian greens 11.

## Panini

w/house cut french fries & arcadian greens 12.

**french:** brie cheese & ham

**venetian:** tomatoes, mozzarella, smoked turkey, sweet caramelized onions

## Baguette Sandwich

w/house cut french fries & arcadian greens 12.

**parisian:** ham, gruyère cheese & butter

**provençal:** walnut pesto, goat cheese, sun dried tomatoes

**bayonne:** salt-cured prosciutto ham, tomato, greens, house made mayonnaise, sweet caramelized onions

**atlantic:** smoked salmon, tomato, greens, house made mayonnaise

**italian:** mozzarella, prosciutto, tomato, greens, basil, virgin olive oil

**farmer:** smoked turkey breast, tomato, house made mayonnaise, greens

## Drover Hill Farm Hot Dogs

2 local, all natural beef & pork hot dogs on an open faced baguette, roasted in the oven w/dijon mustard & cheese served w/house cut french fries & arcadian greens 12.

## Drover Hill Farm Bunless Burger

8oz, local, all natural, grass fed, angus ground beef, sunny side up egg w/house cut french fries 14.5

## Forest Chicken

pan seared breast w/wild mushroom cream sauce & potato purée 15.

## Steamed Scottish Salmon

served w/lemon garlic butter, vegetable of the day & arcadian greens 15.5

## Beef Tenderloin

pan seared medallions in red wine sauce w/vegetable of the day & arcadian greens 15.5

\*gluten free? Just ask us, we are here for you☺

Executive Chef Yann Guigné

Executive Sous Chef Bob Smith