



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.)

Niçoise Salad

arcadian greens, seared ahi tuna, hard-boiled egg, peppers, tomatoes, potatoes,
green beans, olives, anchovies & balsamic vinaigrette (GF) 14.5

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

Forest Omelette

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

Quiche Lorraine

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

S² Club Sandwich

grilled chicken breast, applewood smoked bacon, lettuce, tomatoes & mayonnaise
on homemade grilled bread w/house cut french fries & arcadian greens 14.

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

provencal: 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