



Le Jardin

FLATBREADS

TARTE FLAMBÉE | \$8

Fromage blanc, smoked bacon, sautéed sweet onions.

TARTE FROMAGE | \$8

Pumpkin butter, Maytag blue cheese, gruyère, parmesan.

LE JARDIN GALETTE | \$9

Pernod red sauce, Graziano's sausage, marinated olives, hard-boiled egg, gruyère.

TARTE PAYSANNE | \$8

Fromage blanc, roasted acorn squash, pork shank, dried figs.

CHEESE AND MEATS

FOURME D' AMBERT | COW'S MILK | FRANCE

Spiced walnuts, grapes, crackers.

\$7

DUCK LIVER MOUSSE

Crème de cassis, dried figs, baguette.

\$6

HOOK'S FOUR YEAR CHEDDAR | COW'S MILK | WISCONSIN

Apples, spiced walnuts, petite salad.

\$6

CURED MEAT PLATE

Assorted artisanal salami, house-made pickled vegetables, marinated olives, almonds, crackers.

\$8

MILTON CREAMERY PRAIRIE ROSE | COW'S MILK | IOWA

Mixed berry jam, almonds, water crackers.

\$6

CROOKED GAP HEREFORD PORK PÂTÉ

Cornichons, pickled onions, grained mustard.

\$7

COMBINATION CHEESE PLATE

\$18

COMBINATION MEAT PLATE

\$18

GREENS AND SOUP

SALAD MAISON | \$7

House salad with peppered bacon, hard-boiled egg, bread crumbs, gruyère.

SALAD MESCLUN | \$7

Dried cherries, walnuts, crumbled goat cheese, truffle-balsamic vinaigrette.

ARUGULA, BLACKBERRY AND BRIE | \$8

Orange segments, candied walnuts, bacon, basil vinaigrette, brie crouton.

SPINACH SALAD | \$7

Apple, pear, dried figs, Maytag blue cheese, horseradish-balsamic vinaigrette.

SELINON SOUP | \$7

Celery root, potatoes, apples, bacon, harissa oil.

SOUP AND SALAD | \$12

Choice of salad and a cup of soup.

ENTRÉES

OMELET BASQUAISE

Graziano's Italian sausage, bell peppers, Pernod red sauce, basil.

\$13

MUSTARD CRUSTED CHICKEN

Brown butter, maple syrup and sweet potato, rosemary and bacon hash.

\$14

BEEF SHORT RIBS

Domaine Dupage beer braised boneless short ribs, parsnip mashed potatoes, roasted carrots and celery root, pan gravy.

\$20

ALMOND AND PISTACHIO ALASKAN COD

Green lentils, wilted spinach, Pernod, cherry tomato broth.

\$18

WALLEYE NIÇOISE

Anchovy-crusting walleye, green beans, roasted potatoes, hard-boiled egg, tomatoes, Kalamata olives.

\$16

LAMB GOULASH

Spaetzle, tomatoes, green olives, roasted carrots, celeriac, fried egg.

\$17

ACORN SQUASH AND POTATO GNOCCHI

Buerre Noisette, sage, cream, Parmigiano-Reggiano.

\$14

SWAN'S ISLAND WILD MUSSELS

Andouille sausage, celery, fingerling potatoes, red pepper, parmesan nage.

\$16

DE BRUIN BROTHERS RABBIT MEATLOAF

Mizuna greens, apricot mustard, parsnip mashers, green beans, bacon.

\$15

PORK SHANK REDEMPTION

Smoked pork leg, white bean cassoulet, braised duck, kale, apples, caramelized onions, apple cider gastrique.

\$17

A \$4 charge applies to any split plates.

Late Winter 2015