SOUPS

“Made from Scratch” Daily Creations
We are well known (famous actually) for our unique soups. Your server will inform you of today’s masterpieces and be happy to give you a sample
8 oz. cup 4.25
16 oz. bowl 7.25

Wiscosin Cheddar with Popcorn
our “Award Winning” signature soup
8 oz. cup 4
16 oz. bowl 7

French Onion Gratinée
a French classic with gruyere cheese
10 oz. crock 6.5

Soup Trilogy
3 soup sampler 8.25
(French onion +)

BISTRO CLASSICS

Escargot de Bourgogne
traditional French burgundy snails in garlic & parsley butter • puff pastry cap
two/8 • four/12 • six/18

Oven Roasted Mussels
white wine • shallots • fresh fennel • garlic • roma tomatoes
gilled schiacciata bread for “mopping” 16

Charcuterie Board
housemade country pate of duck • chicken liver mousse • old fennel salami
brie • St. Agur French blue • pecorino • mustard trio • cornichons
wild strawberry balsamic marmalade • grilled country French bread • serves 1-4 22

Beef Tenderloin “Carpaccio” with Truffle Aioli
raw, thinly sliced tenderloin • Maldon sea salt • red onion • capers
• parmesan curls 13.5

Starter Specials

Thai Vegetable Spring Rolls
Thai peanut dipping sauce • Asian peanut slaw • pickled onion 10.75

Crispy Warm Panko Breaded Goat Cheese “Fritter”
San Marzano tomato sauce • walnut pesto drizzle • grilled schiacciata bread 10

Crispy Coconut Shrimp
mango orange ginger dipping sauce 14

Burrata with Housemade Tomato Jam & Crispy Prosciutto Di Parma
fresh Italian style sauce made from mozzarella & cream • Maldon sea salt • walnut basil pesto • balsamic drizzle • served with grilled schiacciata bread 14

Salted Caramel Brie with Spiced Pecans
dried apricots • figs • grapes • baguette • Maldon sea salt 10

Warm Spinach, Artichoke & Parmesan “Fondue”
housemade cream cheese dip • roasted red peppers • tortilla chips
gilled schiacciata bread • hickory smoked bacon • cheddar garnish 11.5

Warm Housemade Kettle Chips and Creamy Roasted Garlic Dip
housemade chips 6.5

SMALL PLATES

Crispy Maple Glazed Pork Belly with Creamy Mascarpone Polenta
wild mushroom ragout 12

Grilled Asparagus with Toasted Israeli Couscous and Red Quinoa
cranberries • scallions • lemon zest • pine nuts 10.5

Hawaiian Ahi Tuna Poke
avocado • chili spiced wakame • pickled onion • sesame seeds • crispy wontons 14

Housemade Lump Crab Cakes with Herbed Remoulade
Maryland style crab cake duo • housemade colestau 17.5

HOUSEMADE QUICHE

Quiche du Jour
bubb lettuce salad • crumbled goat cheese • apples • candied walnuts • grape tomatoes • celery • creamy Dijon vinaigrette 13

SALAD CREATIONS

add to any salad:
grilled or crispy chicken 5 • sunried tomato chicken salad 5
roasted garlic shrimp (3) 8.5 • grilled Ahi tuna 10 • grilled salmon 10 • bistro steak 10

Southwest Chopped Salad with Avocado & Queso Fresco
romaine • fresh cilantro • white & yellow corn • black beans • yellow rice • roma tomatoes
csalicorns • pappadew peppers • crispy tortilla • housemade creamy red pepper parmesan dressing 8 / 10

Chopped Caesar with Romaine & Kale
romaine lettuce • Tuscan kale • hand torn ciabatta croutons • grape tomatoes • parmesan cheese • house Caesar dressing 8 / 10

Garden Salad
field greens • celery • carrots • tomatoes • cucumber • mozzarella • provolone • asiago
d hand torn ciabatta croutons 6 / 8

Baby Iceberg Blue Cheese Wedge with Warm Hickory Smoked Bacon
grape tomatoes • gorgonzola • sunried tomato pesto • blue cheese dressing 8 / 10

SALAD/SOUP COMBOS

Soup and Petit Salads
cup of our famous soup of the day with your choice of
petit garden 10 or petit Caesar salad 11
substitute French onion crock +2

PETIT SIDE SALADS & SOUP

when ordered with Entrées, Small Plates

Cup of Soup 3 French Onion Crock 5
Field Greens, Arugula, Beet & Goat Cheese Salad • balsamic vinaigrette 5
Shaved Brussels Sprout & Kale Salad • cheesy bacon • hazelnut vinaigrette 6
Southwest Chopped Salad • queso fresco • avocado • creamy red pepper parmesan dressing 5
Garden Salad 4
Classic Caesar 5
Baby Iceberg Wedge with Gorgonzola Cheese 6

DRESSINGS

creamy red pepper caesar ranch
creamy dijon vinaigrette
creamy parmesan balsamic vinaigrette

lemon garlic vinaigrette

Wild Mushroom Ragout 12
lemon garlic vinaigrette

Spicy Thai Peanut Balsamic Vinaigrette 10
hazelnut vinaigrette

Fat Free Dressings

ranch
deep onion

French

Wisconsin Cheddar with Popcorn

field greens • celery • carrots • tomatoes • cucumber • mozzarella • provolone • asiago
hand torn ciabatta croutons

Baby Iceberg Blue Cheese Wedge with Warm Hickory Smoked Bacon

Grape tomatoes • gorgonzola • sunried tomato pesto • blue cheese dressing

SPECIALTY SALADS

Shaved Brussels Sprouts, Kale & Broccoli Salad with Grilled Walnut Pesto Chicken
cranberries • hickory smoked bacon • parmesan reggiano • hazelnut vinaigrette 13.5

Insalata “Caprese” with Fresh Mozzarella, Basil
Marinated Yellow & Red Tomatoes
housemade walnut basil pesto • pine nuts • bubb lettuce • balsamic drizzle
gilled schiacciata bread 12

Chicken Waldorf Salad with Lemongrass & Candied Walnuts
roasted chicken • lemongrass mayonnaise • honey crisp apples • grapes • golden raisins
celery • roasted walnuts • bubb lettuce • candied walnuts 12

Crissy Milanese Chicken with Grilled Schiacciata Bread
thinly pounded sautéed parmesan dusted breast of chicken • field greens • grape tomatoes • scallops • mushrooms • hickory bacon • pine nuts
parmesan • house creamy parmesan vinaigrette 14

Crissy Goat Cheese “Fritter” with Roasted Beets
field greens • arugula • grilled asparagus • candied bacon • grape tomatoes • carrots
celery • red onion • grilled schiacciata bread • balsamic vinaigrette 12

Farro Salad with Red Quinoa, Feta, Romaine, Kale & Roasted Chicken
mint • golden raisins • kalamata olives • cucumbers • pappadew peppers • lemon zest
balsamic vinaigrette • gilled schiacciata bread 13

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.
**BEEF & PORK**

Berkshire Pork Tomahawk with Blackberry Port Wine Demi 16 oz chargrilled bone-in rib chop • layered potato, onion & cheddar gritin Blaarkraut (sweet & sour red cabbage) 33

Classic Steak Frites with Roasted Garlic Butter a French bistro classic • shoulder tenderloin steak • pommes frites • creamed spinach 26

Steak & Cake or Steak & Shrimp with Bearnaise Butter & Herbed Remoulade shoulder tenderloin • choice of garlic shrimp or housemade Maryland lump crab cake layered potato, onion & cheese gritin • fresh grilled asparagus 30

Filet Mignon with Roasted Garlic Butter 8 oz chargrilled center cut • calabrese potatoes • creamed spinach • Maldon sea salt 43

**T H I N G S   T H A T   S W I M**

Fresh Pan Seared Sea Scallops with Orange Ginger Beurre Blanc Flown in Fresh toasted Israeli couscous, red quinoa, lemon zest, cranberries & pine nuts fresh grilled asparagus market price Grilled Gulf of Maine Salmon with Lemongrass Scallion Butter forbidden rice • steamed carrots • snow peas 28

Crispy Panko Dusted Whitefish with Whole Grain Mustard Cream fresh local whitefish from The Fish Monger’s Wife • brown sugar butter braised fava beans & fava beans • Yukon gold potato puree • small plate 18 • full plate 29

Grilled Shrimp with Italian Sausage, Polenta & Roasted Vegetables tomato harissa sauce • bell peppers • sweet onion • grape tomatoes • Tuscan kale 15

**S I D E S**

4.5 brown sugar butter braised fava beans & fava beans • pommes frites layered potato, onion & cheese gritin • creamed spinach • calabrese potatoes Yukon gold potato puree • onion crisps • blakraut (sweet & sour red cabbage) 26

Smoked Turkey, Hickory Bacon & Cracked Black Pepper Aioli Michigan honey smoked breast of turkey • Hickory smoked bacon Wisconsin cheddar • lettuce • tomatoes • grilled ciabatta roll 12.5

French Dip Au Jus slow roasted beef • provolone • grilled onions & peppers • baguette 12.5

The Hearthstone Favorite housemade corned beef brisket • smoked ham • Swiss • fontina • grilled onions tomatoes • sweet relish • spicy brown mustard • thousand island dressing grilled marbled rye 12

Housemade Corned Beef Brisket Reuben with Blaarkraut/Sauerkraut sweet & sour red cabbage • Swiss cheese • spicy brown mustard • thousand island grilled marbled rye 12.5

**B I S T R O   S A N D W I C H E S**

Grilled Turkey Burger with Fontina Cheese & Wild Mushrooms caramelized onions • bble lettuce • cracked black pepper aioli brioche bun • housemade potato chips 13.5 with sweet potato frites +3

Chargrilled Half Pound Steak Burger with Housemade Potato Chips lettuce • tomato • brioche roll 11.5 with pommes frites +2

**CLASSIC SANDWICHES** served with Great Lakes kettle chips and dill pickle

substitute pommes frites +2, fresh fruit +3, sweet potato frites +3 housemade potato chips +75, crispy onion rings +3

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**HOUSE SPECIALITIES**

Natural Angus Braised Beef Short Rib Bourguignon Yukon gold potato puree • pearl onions • wild mushrooms • brown sugar butter braised carrots & fava beans 28

“Award Winning” Crispy Almond & Butter Brioche Crumbed Lake Perch pommes frites • housemade colciale • 5 piece plate 20 • 7 piece plate 26

Chicken Milanesan with Pappardelle Pasta & Wild Mushrooms “Florio” Marsala Cream sautéed parmesan dusted breast of chicken • roasted Brussels sprouts with pancetta & golden raisins 24

Roasted Duck & L’Orange classic French orange sauce • creamy mascarpone polenta • roasted Brussels sprouts with pancetta & golden raisins • quarter duck 18 • half duck 31

Wienerschnitzel a la Holstein with Sunnyside Up Egg Lemon Caper Brown Butter lightly breaded, thinly pounded sautéed veil • Yukon gold potato puree Blaarkraut (sweet & sour red cabbage) 25 without egg 24

Maryland Style Lump Crab Cakes with Savory Whole Grain Mustard Cream housemade crab cakes • layered potato, onion & cheese gritin • fresh grilled asparagus 29

**P A S T A S**

Gemelli with Grilled Artichokes, Walnut Pesto and Roasted Chicken red & yellow roasted tomatoes • roasted wild mushrooms • prosciutto • kale fresh basil • mascarpone • parmesan cheese • pine nuts • olive oil 20

Lamb Bolognese with Pappardelle & Ricotta Italian meat sauce • San Marzano tomatoes • ricotta • pecorino cheeses 20

Butternut Squash Ravioli with Fresh Sage Brown Butter roasted butternut squash • spiked pecans • pecorino • fried sage leaf garnish 18.5

Baked Manicotti with Two Sauces ricotta cheese filled pasta rolls • marinara • roasted garlic cream • mozzarella, parmesan & asiago cheeses 16.5

**B I S T R O   S A N D W I C H E S**

“Croque Monsieur” or “Madame” Sandwich classic French “fork & knife” toasted ham & Swiss served warm with béchamel and melted cheese top • country French bread dijon mustard • pommes frites 13 “Madame” topped with over easy egg +1

Crispy Parmesan Chicken “Saltimbocca” Sandwich thinly pounded sautéed parmesan dusted breast of chicken • crisco prosciutto • fontina & provolone cheeses • arugula • caramelized onions • sage aioli • grilled French country bread • Great Lakes kettle chips 13.5

Crispy Maple Pork Belly, Bacon and Housemade Tomato Jam hickory bacon • mayonnaise • grain mustard • bbb lettuce • grilled rustic Italian roll housemade chips 12.5

Grilled Fresh Mozzarella, Tomato & Fresh Basil Panino provolone • ricotta • fresh basil • tomato • pesto sauce • balsamic reduction • schiacciata bread • housemade chips 12.5

with chicken or prosciutto + 4

Crispy Almond Brioche Lake Perch Tacos avocado • red and green cabbage slaw • pepadew peppers • cilantro • rice wine vinegar dressing • flour tortillas • chipotle aioli • yellow saffron rice • black beans & peppers 15.5

**S A N D W I C H / S O U P   C O M B O S**

Soup and Half Sandwich cup of our famous soup with your choice of one of the following half sandwiches:

smoked turkey • french dip • heartstone favorite • comed beef brisket reuben 10 substitute French onion crock 12