**StarterS**

**French OniOn**
Soupe à l'oignon gratinée
Rich Caramelized Onion Broth,
Melted Gruyere and Provolone,
Chive Crouton Cup 7 Crock 10

**Snails**
Escargots
Sautéed Snails, Garlic, Shallot,
White Wine Butter Sauce,
Puff Pastry fleur de lis 11

**Prawns ‘N Waffles**
Gaufre aux crevettes
Buttermilk Fried Prawns,
Savory Chive Cornmeal Waffle,
Bourbon Maple 12

**Mushroom Napoleon**
Napoléon aux champignons
Layered Puff Pastry, Mushroom Béchamel,
Fresh Herbs 12

**Stuffed Hot Peppers**
Poivrons farcis
Roasted Banana Peppers,
House Sausage Stuffing, Melted Gruyere,
Arugula Radish Salad 12

**Raclette Poutine**
La poutine raclette
House Frites, Fresh Herbs, Warm Raclette
and Provolone, Game Gravy, Cornichon 8

**Crab Croquettes**
Croquettes de crabe
Hand formed Lump Crab, Lemon Saffron Crème,
Red Chili Jam, Arugula and Radish Salad 14

**SaladS**

**The Grilled Webster**
Salade grillée
Chargrilled Heart of Romaine, Point Reyes Blue,
Smoked Bacon, Pickled Red Onion, “Sundried”
Tomatoes, Blue Cheese Yogurt Dressing
Whole 10 Petite 6

**Mixed Greens**
Salade mixte
Mediterranean Greens, Shaved Baby Carrots,
Heirloom Tomato, English Cucumber, Garlic Crouton,
Choice of Dressing 6

Dressings: Honey Balsamic, Vanilla Bean Chèvre,
Blue Cheese Yogurt, Mixed Berry, Caesar, Garden Ranch

**Small Plates**

**Cheese & Fruit Plate** (2-4 people)
Plateau de fromages
Chef’s Selection of Cheeses, Fresh Fruit, Nuts,
House made Crackers and Preserves 20

**Add Meats, Bread and Pickles:**
Rillette, House Cured Meats, Ginger’s Cornbread,
Pickled Seasonal Vegetables 5 add on

**Chicken or Vegetable Crepes**
Crêpes au poulet ou Crêpes de légumes
Handmade Crepes, Mushroom Béchamel,
Arugula Radish Salad
**Chicken** 15 **Vegetable** 14

**Warm Goat Cheese Tart**
Quiche au chèvre
Whipped Goat Cheese, Crispy Pork Belly,
Cajun Pecans, Blistered Tomatoes,
Shaved Asparagus and Fennel Salad 8

**Mussels Provencal**
Moules à la provençale
PEI Mussels, Garlic, Shallot, White Wine,
Fresh Parsley, Heirloom Tomato Salsa 14

**Moules Frites** 18

**Webster’s Burger**
Burger façon Webster’s
Chargrilled 8oz Angus House Ground Burger,
Brioche Roll, House Frites or Mixed Green Salad
**Classic** - Tomato Salsa, Arugula, Chive oil 15

**Wellington** - Mushroom Duxelle, Gruyere 16

**Roasted Beets**
Betteraves rôties
Citrus Marinated Red and Golden Beets,
Grapefruit Segments, Cajun Pecans,
Shaved Baby Carrots, Asparagus and Fennel,
Vanilla Bean Chèvre Dressing 12

**Salade César**
Chopped Heart of Romaine, Garlic Crouton,
Shaved Parmesan, Fresh Lemon,
Caesar Dressing 8
**Add:** Chicken $4 • Salmon $5 • 3 Shrimp $5
Marinated Beef Tenderloin Skewer $6
**Entrées**

**Webster’s Beef Bourguignon**  
Boeuf bourguignon  
Red Wine Braised Creekstone Angus Short Ribs with Jus, Mirepoix Vegetables, Roasted Button Mushroom, Fingerling Potato, Fresh Herbs  28

**Lamb Cassoulet**  
Cassoulet  
Beer Braised Lamb Shank, House Ground Sausage, White Bean Cassoulet, Mirepoix Vegetables, Fresh Herbs, Cornbread Crumble  25

**Chicken Francaise**  
Poulet à la francaise  
Egg Battered Chicken Breast, Lemon Beurre Blanc, Roasted Artichoke, Parmesan Risotto, Haricot Verts  25

**Chicken Blue Ribbon**  
Poulet cordon bleu  
Breaded Chicken Breast rolled with Smoked Ham and Gruyere, Sauce Mornay, Roasted Fingerling Potato, Haricot Verts, Baby Carrots  24

**Filet Au Poivre**  
Filet Mignon au poivre  
Cast Iron Seared 6oz Beef Tenderloin, Bourbon Black Pepper Demi, Roasted Fingerling Potato, Haricot Verts, Baby Carrots  37

**Angus Steak & Fries**  
Steak frites  
Chargrilled Hand Cut 10oz Creekstone Strip Steak, Sauce Béarnaise, Haricot Vert, House Frites  30

**Seafood Stew**  
Bouillabaisse  
Fresh Mussels, Shrimp, Scallops, Lobster Tail, Whitefish, Fennel, Tomato Saffron Broth, Linguini  28

**Salmon Wellington**  
Saumon en croute  
Baked 6oz Norwegian Salmon, Puff Pastry with Mushroom Duxelle, Dill Béchamel, Roasted Fingerling Potato, Haricot Verts, Baby Carrots  25

**Seared Scallops and Prawns**  
Penne aux crevettes et pétanques  
Pan Seared Sea Scallops and Prawns, Asparagus Spikes, “Sundried” Tomatoes, Roasted Fingerling Potato, Haricot Verts, Baby Carrots  31

**Bone In Pork Chop**  
Côtelette de porc  
Chargrilled Bourbon Brined 10oz Pork Chop, Celeriac and Parsnip Puree, Sautéed Sweet Peppers, Onions, Kale and Sausage, Ginger’s Cornbread  30

**Moulard Duck Breast**  
Moulard Canard  
Cast Iron Seared 5oz Duck Breast, Lavender Honey, Citrus Beet Glazed Baby Carrots, English Pea Puree, Warm Goat Cheese and Gooseberry Tart  29

Select entrées may be modified to fit dietary restrictions upon request.  
Sides may be added or substituted for an additional charge.  
Split plate charges will apply.