



Specialty Takeout Menu

Wednesday-Sunday 4-8pm | (610) 566-6808 | 38 W State St, Media, PA 19063

Local Delivery/Curbside Pickup.

Appetizers

Soupe du Jour

Pint \$MP, Quart \$MP

Escargots De Bourgogne

Snails from Burgundy, France, served in a garlic-parsley butter sauce \$11

Moules Marinières

Steamed mussels with tomatoes, garlic, parsley & white wine \$16

Salade de Betteraves

Roasted beets, apples, mixed greens, toasted pecans & goat cheese mousse \$13

Plateau de Fromages

Four assorted artisan cheeses complimented with baguette toasts, honey, walnuts & dried cranberries \$16

Salade César

Romaine heart, parmesan, croutons \$11
Add grilled chicken +4, shrimp or steak +5

Salade Verte

Mixed greens, plum tomatoes, fresh mozzarella & balsamic vinaigrette \$9

Crepes

La Poulet

Chicken, wild mushrooms, Fontina cheese, caramelized onions, spinach & pesto \$15

La Traditionelle

Ham, egg & Swiss cheese \$13

La Provençale

Olive, plum tomatoes, spinach, onion, goat cheese & pesto sauce \$14

Entrees

Black Angus Burger

8 oz. Black Angus, caramelized onions, Swiss cheese on a brioche roll served with fries \$13

Onglet à l'Echalote

Hanger steak, shallot sauce, served with fries \$24

Filet de Saumon

Grilled salmon filet, creamy Meyer lemon risotto, julienned mixed vegetables, topped with gremolata \$27

Truite Amandine

Pan-seared trout filet, saffron potatoes, haricots verts, almond-butter sauce \$27

Boeuf Bourguignon*

Classic French stew, roasted potatoes, seasonal vegetables \$28

*Available in family style for 4 people \$55

Poulet Au Citron*

Rosemary & lemon roasted chicken, chive mashed potatoes, haricots verts, au jus \$27

*Available in family style for 4 people \$60

Penne Pasta*

With chicken, yellow squash, zucchini, spinach, asparagus, in a vodka cream sauce \$20

*Available in family style for 4 people \$40

Sides

Pommes Frites

Sautéed Spinach

Pomme Purée

Grilled Asparagus

All sides \$6

Dessert

Dark Chocolate Mousse \$8

Chocolate Lava Cake \$10

Sweet Crepes

Nutella, Mixed Berry, Butter Sugar \$6

Wines

De Perriere Brut

(France) Bold nose, fruity and floral aromas, lovely balance \$20/bottle

Cielo, Prosecco

(Italy) Nose of Spring flower & stone fruit, Granny Smith apple & white peach on the palate \$22/bottle

Diamarine Rosé

(Provence, France) Light & crisp rosé with flavors of roses, cherries, white peach & strawberry jam \$26/bottle

Chardonnay, De Loach

(Ca) Aromas of Bartlett Pear & apricots, notes of vanilla & cream, soft on the palate with great minerality \$22/bottle

Sauvignon Blanc, Chateau Matards

(Bordeaux, France) Crisp & slightly herbaceous, citrus tones, rich finish \$24/bottle

Malbec, Gouguenheim

(Argentina) Rich and strong aromas, scents of plums, black cherry, black currant; soft tannins - \$18/bottle

Pinot Noir, Domaine de L'Évêché

(Burgundy) Pretty, fruity nose of red berries, earthy aromas, light-bodied - \$26

Beer

Leffe Blonde - \$12.99/6-Pack

Hoegaarden - \$9.99/6-Pack

Sterling Pig Snuffler - \$11/6-Pack

Sterling Pig Shoat - \$11/6-Pack

TAP 24 Menu Selections

Fried Chicken Family Style

With side of mashed potatoes and green beans \$39.99
Feeds 2-4 people.

Chipotle Honey Chicken Wings

With side of homemade blue cheese and celery \$12.99

Chicken Sandwich

Fried or Grilled with bacon, lettuce, tomato, onions, served with a side of chipotle aioli and fries or salad \$13.99