

## *Hors-d'oeuvres*

### Artichoke Dip 14

A delectable blend of spinach, artichokes, and three cheeses, served alongside a fresh baguette/house-made tortilla chips

### Deviled Eggs 12

These creamy, crunchy, and savory eggs are garnished with our house-made bacon bits, fresh dill, and a drizzle of our signature sauce

### Biscuit Trio 12

Original, Bacon & Cheddar, Pepper & Cheese, Honey butter, Jam and Honey

### Escargot 14

House-made garlic herb compound butter, served with gougères

### Charcuterie 15, 18, 32

Three Cheeses, Three Meats, Cheese/Meat Combo

## *Salades*

### Maldon's Salad 15

Seasonal fruit, heirloom cherry tomatoes, roasted almonds, served with a house vinaigrette

Add Chicken 6, Steak 18, Smoked Salmon 8

### Poached Pear Gorgonzola Blossom 19

Butter lettuce, cranberries, poached pears, cherry tomatoes, candied pecans, gorgonzola cheese, crispy quinoa, served with a honey vinaigrette  
Add Chicken 6, Steak 18, Smoked Salmon 8

## *Plats Principaux*

### Gnocchi Coq Au Vin 22

Succulent chicken braised in a rich red wine sauce, served atop a bed of delicate ricotta gnocchi.

### Short Rib 28

Slow-cooked short rib served alongside creamy mashed potatoes and complemented by perfectly fried broccolini

### Ratatouille 18

A medley of seasonal vegetables simmered in a rich tomato sauce, accompanied by a mini sourdough loaf and house-made compound butter

### Steak Frites 38

10oz. prime steak accompanied by crispy herb-infused French fries, served with Béarnaise and chimichurri sauce

### Sole Meunière MP

Pan-seared Sole presented atop a lemon butter cream sauce, garnished with crispy capers, accompanied by a medley of vegetables and potatoes

### Fried Chicken 22

Crispy Fried Chicken served with Country Gravy, accompanied by a medley of Roasted Potatoes and Vegetables

## *Sides*

French/Truffle Fries 9,11

Side Salad 6



*Welcome back to the table!*