



Executive Chef, Keegan Marchand, is proud to support local farmers and businesses in an effort to continue the French Manor's high standards with a fresh new approach.

« Soups »

~ French Onion \$17 ~

Sautéed Blend of Hand Selected Onion, 18-Hour House Veal Stock and a Toasted Baguette with Bruléed Gruyère

~ Lobster Bisque \$18 ~

Scented with Herbs and Sherry, Garnished with a Homemade Crème Fraîche and Truffle Oil

~ Half Order Lobster Bisque \$12 ~

« Small Plates »

~ Pommes Frites Poutine \$17 ~

Hand Cut French Fries with Local Cajun Cheese Curds & Chives
Served with choice of Duck Confit in an 18-Hour House Demi-Glace or Tandoori Chicken

~ Bone Marrow \$21 ~

On a Bed of Mixed Greens, Pickled Shallots, Sautéed Mushrooms with a Grilled Crostini

~ Sautéed Mushrooms \$12 ~

« Appetizers »

~ Grilled Peach \$17 ~

Grilled Peach Stuffed with Chèvre Goat Cheese & Chorizo Sausage; atop a Bed of Greens Drizzled with Peach Balsamic

~ Escargots Classiques \$18 ~

Sautéed with Butter, Garlic, Shallots & Herbs

~ Salmon Confit \$21 ~

Olive Oil Poached, Labneh, over an Endive, Arugula, Cucumber & Feta Salad; Served with Preserved Lemons and a Lemon & Poppyseed Vinaigrette

~ Bao Crêpe \$17 ~

Pickled Vegetable Slaw with a Sriracha Aioli.
Choice of Grilled Pineapple (Vegetarian), Pork Belly, or Duck Confit

« Salads »

~ Melon & Feta Salad \$17~

Spring Mix, Pickled Shallot Served with a Lemon Poppy Seed Vinaigrette

~ French Manor House Salad \$15 ~

Mixed Greens, Pickled Shallot, Tomato, Cucumber; Choice of Lemon Poppy Seed Vinaigrette or Fig Vinaigrette

*Add Lobster 3-4oz Tail ~ Market Price
Oven Roasted, Grilled or Butter Poached*

*Add Crispy Pork Belly or Duck Confit +\$14,
Scallops + \$18*

« Grandes Plates »

~ **Pan Roasted Duck Breast * \$58~**
Served with Duck Confit, Baby Lima White Bean & Pea Ragu; With a Resiling & Plum Glaze

~ **Scallops * \$62 ~**

Pan Seared and accompanied with Pancetta & Pea Risotto, Mango & Yuzu Puree, Sun Dried Tomato Gastrique

~ **Petite Filet Mignon * \$62 ~**

Char-Broiled Filet Mignon, Crispy Steak Fritz, Cilantro & Pepper Chimichurri with a Poblano Pepper Slaw, Powdered Goat Cheese
Lobster 3-4oz Tail or Scallops ~ Market Price
Oven Roasted, Grilled or Butter Poached
Meltd Cheese Curds ~ \$10 ~
Bone Marrow ~ \$17 ~

~ **Valenciana Paella * \$58~**

Spanish Farmers prepared a unique dish of locally foraged meats and grains
Pan Seared Duck, Braised Rabbit, Sautéed Escargot with Sun Dried Tomatoes; atop Sofrito Saffron Rice

~ **Branzino* \$60 ~**

Oven Roasted, stuffed with a Saffron Ratatouille, Duck Fat Seared Potatoes
Finished with a Basil Oil

~ **Jerk Chicken Coco Vin* \$52 ~**

Jasmine Rice Pilaf, Pineapple Mango Crudo, and a Roasted Chicken Jus

~ **Lamb Shank* \$58~**

Cumin and Lemongrass Braised Shank, accompanied with Arancini, Labneh and Pickled Vegetables

~ **Roasted Poblano Pepper \$40 ~**

Stuffed with Sautéed Selected Vegetables, Jasmine Rice, Finished with a Cilantro & Pepper Chimichurri

~ **North Atlantic Salmon* \$59 ~**

Grilled Salmon served atop of Endive & Arugula Slaw with Chorizo, Zucchini & Pickled Corn Salsa

« Homemade Desserts »

Chefs Confections & Elegant Treats

For One or Two Persons – Priced Accordingly

Signature Manor Dessert

~ **Chocolate Crème Mousse Cup ~**

Three Kinds of Belgium Chocolate Mousse in a Chocolate Cup Garnished with a Chantilly Cream and Fresh Berries

~ **Café ou Thé ~ \$3 ~**

Served with Specialty Sugar Selection
Signature French Roast Coffee
& Mighty Leaf Teas

~ **Café Pressé Grand \$7.50 ~**

BLACK & BRASS

COFFEE ROASTING CO.
HONESDALE, PA

French Manor Misty Mountain Blend

* Sumatra ~ Rich, Smoky, Bold*

Costa Rica ~ Bright, Citrus

Ethiopia Yirgacheffe ~ Sweet, Smooth, Hops

“Dining is more than just an experience – it’s time spent with loved ones...”

– Chef Keegan Marchand



EST. *The French Manor* 1990

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*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.