

Our ingredients
 are locally
 sourced,
 and change
 seasonally

YOUR CHOICE SALAD



Create your own
 salad by selecting
 your greens, meat,
 cheese, veggies,
 topping and
 dressing.
 \$8.00/\$10.00

YOUR CHOICE SANDWICH



Create your own
 sandwich by
 selecting your
 bread, meat, cheese,
 veggies, and sauce.
 \$8.50

Salades

comes with baguette

FARMERS SALAD



\$9.00
 chicken • sautéed potatoes
 cherry tomatoes • hard boiled egg

GOAT CHEESE SALAD



\$10.00
 goat cheese toasts • dried cranberries
 candied walnuts • cort apples

LYONNATSE SALAD



\$9.50
 poached egg • bacon • house made
 croûtons • cucumber

Sandwiches

comes with choice of salad, chips, or sautéed potatoes

PARISIAN SANDWICH



\$8.00
 ham • cheese • butter

TURKEY CHEDDAR SANDWICH



\$8.50
 turkey • cheddar • tomato
 romaine

CHICKEN AVOCADO SANDWICH



\$9.85
 avocado • chicken
 tomato • bacon

TOMATO MOZZARELLA SANDWICH



\$7.00
 tomato • mozzarella
 fresh basil

Tartines

comes with choice of salad, chips, or sautéed potatoes

PROVENÇAL TARTINE



\$9.25
 prosciutto • mozzarella
 tomatoes • basil

CROQUE MONSIEUR/ MADAME



\$8.50/9.25
 ham • cheese
 fried egg (madame only)

GOAT CHEESE AVOCADO TARTINE



\$8.50
 goat cheese • avocado •
 cherry tomato • cucumber
 red onion

MUSHROOM TARTINE



\$8.00
 mushrooms • brie
 almonds • chives

Quiche/Soup

Kids

comes with choice of side

QUICHE DU JOUR



\$7.00
 see in restaurant

SOUP DU JOUR



\$6.00 bowl \$4.00 cup
 comes with baguette

KIDS SANDWICH



\$5.50
 choice of meat, cheese,
 bread

KIDS TARTINE



\$5.50
 choice of cheese

KIDS PLATE



\$5.50
 choice of meat, bread,
 and cheese

Breakfast/Pastries/Dessert

Breakfast items can be served with a side of potatoes for \$2.00

BRIOCHE FRENCH TOAST



\$7.00
 brioche • strawberries

BREAKFAST CROQUE



\$7.25
 ham • cheese
 sunny side up egg

BREAKFAST SANDWICH



\$4.75
 bacon • cheese
 folded egg • baguette

GOAT CHEESE AVOCADO TARTINE



\$7.75
 goat cheese • avocado •
 cherry tomato • cucumber
 red onion

LOCAL YOGURT CUP



\$4.00
 local greek yogurt •
 choice of berries, nuts,
 granola

KIDS BREAKFAST



\$3.50
 mini chocolate chip
 brioche • egg muffin •
 potatoes



PASTRIES (SELECTION MAY CHANGE)

- Butter Croissant.....\$3.00
- Pain au Chocolat.....\$3.20
- Apple Turnover.....\$3.20
- Seasonal Fruit Tart.....\$4.50
- Chocolate Chip Brioche.....\$2.50
- Mini Choc. Chip Brioche.....\$1.95
- Sugar Brioche.....\$2.50
- Madeleine.....\$1.50
- Eclair.....\$4.50
- Citrus Sablé.....\$1.50
- Baguette.....\$2.50

Drinks



- Fresh Brewed Coffee...\$2.00/2.25
- Café au Lait.....\$2.50/3.00
- Cappuccino.....\$3.00/4.00
- Americano.....\$2.50
- Iced Americano.....\$2.75
- Latte.....\$3.00/4.00
- Iced Latte.....\$4.00
- Espresso.....\$1.75
- Tea.....\$2.00
- Fresh Squeezed Orange
 Juice/ Lemonade.....\$4.00
- Chocolate milk.....\$2.00
- Iced Tea.....\$2.00
- Bottled water.....\$1.50
- Perrier/LaCroix.....\$2.00
- Coca-cola/ diet Coca-cola...\$1.50
- Wine and craft beer.....varies

Carry Out

All menu items can be made to take away. For larger party or meeting orders, please contact the restaurant for special pricing.

Léa



Dinner Menu

STARTERS*

MINI BRIE AND MUSHROOM TART \$7

Housemade Puff Pastry topped with Tulip Tree Brie, Mushroom cream Sauce, and sprinkled with toasted Almonds

TRIO OF TOASTS \$6

Our Housemade brioche toasts topped with Goat cheese and Avocado + Tomato, Basil, Mozzarella + Mushroom Cream Sauce

CHEESE AND CHARCUTERIE PLATE \$10

A Selection of local cheeses and charcuterie
Carr Valley Aged Gouda, Tulip Tree Brie, Italian Prociutto + Smoked Pork

CUP OF SOUP \$4

Housemade Cream of Chicken and Mushroom or Soup of the Day

SALADS

GOAT CHEESE SALAD \$10

Fresh Goat Cheese on Housemade Brioche, Apples, Walnuts, Cranberries
Add Chicken \$3 Add Salmon \$5

LYONNAISE SALAD \$9.50

Poached Egg, Bacon, Housemade croutons, Carr Valley Aged Gouda, Cucumbers
Add Chicken \$3 Add Salmon \$5

MAIN COURSE*

All Main Courses are Served with choice of side:

Nicolas' Mashed Potatoes, Skillet Fries, Local Greens Side Salad, or Sautéed Green Beans

GUNTHORP FARM'S ROASTED CHICKEN BREAST A LA NORMANDE \$14

Pasture Raised Chicken served with a normandy sauce of butter, apples, calvados, mushrooms, and apple cider.

NORTH ROAD SALMON FILET \$16

Scottish Salmon Filet, non GMO, seared and baked, prepared in a Dijon Mustard Honey Sauce with Cherry tomatoes.

NY STRIP STEAK \$18

Tender beef, cooked to your choice, served with a french pepper cream sauce.

LEA'S HOUSE BURGER \$12

On a Housemade Brioche bun with choice of Hook's baby swiss or cheddar.

KIDS MENU*

PICK YOUR MAIN: ROASTED CHICKEN, SALMON, OR BURGER \$7.50

Served wth your choice of side, beverage and a scoop of Icecream.

*consuming raw or undercooked meat, poultry, or seafood could be hazardous to your health.