

le Potager

Salads *

House Salad

A generous salad consisting of our special mixture of crisp baby lettuces, pecans, and hearty chickpeas, adorned with crumbled herbed farmhouse cheese (made right here at *le Potager*); best enjoyed with our Pomegranate Poppy seed vinaigrette.....8.95

Grilled Salmon Salad

We grill a beautiful salmon steak and place atop a heaping bowl of spring greens. Accompanied by your choice of dressings or a lemon rosemary white wine cream sauce.....12.95

Southwest Grilled Chicken Salad

A heaping bowl of mixed greens, tossed with grilled Southwest chicken, black beans, corn and cheddar cheese; accompanied with chips and salsa.....10.95

le Potager's Apple Walnut Chicken Salad

A generous helping of our herbed chicken salad made from succulent chicken breast with toasted walnuts and crisp apples served on a bed of spring greens and adorned with walnuts and shredded carrots.....9.25

Entrees *

Crepes du Jour (served with a side of Our house salad)

Delicate yet filling; our hand made whole-wheat crepes envelope a variety of seasonal fillings; ranging from chicken to seafood to various cheeses and vegetables.....9.25

Soup and Sandwich

Half of a hot Ham and Swiss melt sandwich accompanied by a cup of either our house soup or the soup du jour.....7.95

Quiche du Jour (served with a side of Our house salad)

Velvety in texture, with blends of seasonal vegetables, savory cheeses or succulent meats; it's sure to please! Paired with a side of our House salad, this is an excellent light meal.....6.95

Lighter Fare *

Half of an order of Crepes and Side Salad

Slightly more than half an order; you get two of our hand-made, hand-rolled crepes du jour and a normal sized version of our side salad.....7.25

Soup & Salad combo

A cup of either our House soup or the soup du jour and a side of our House salad.....6.95

Taste of it All

Can't make up your mind? You don't have to! A bouillon bowl of the soup of your choice, one crepe, and a miniature version of our Apple Walnut Chicken salad allows you to sample all of our specialties without overindulging!.....8.25

* The FDA states that eating raw or under-cooked eggs, meat (e.g. rare or medium rare steaks), pork, poultry or shellfish could increase the risk of a food borne illness, especially for those with underlying medical conditions.

Sandwiches *

Hot Ham and Swiss Melt

Shaved lean ham on our home made toasted herbed sourdough with melted Baby Swiss cheese; served with potato chips7.95

Vegetarian Burger

A homemade “burger” from all vegetable products, on Our whole wheat sesame bun, with a “dressing” of spicy Hummus (also made here at *le Potager*). Served with a side of fruit salad.....7.25

Mediterranean Grilled Chicken stuffed Pita

An “in-house” specialty! Grilled chicken combined with sautéed onions, tomatoes and ripe black olives, stuffed into a whole wheat Pita pocket, with our special blend of Mediterranean spices, crisp baby greens and a cool, yet tangy, tzatziki yogurt dressing.....8.25

a la carte

side of Our House salad....3.95

miniature version of Our Apple Walnut Chicken Salad.....4.25

House Potato Soup or Soup du Jour.....

petite bouillon bowl : 2.95.....generous cup : 3.95.....hearty bowl : 5.25

Just Desserts

Specialty Sorbet.....4.25

Memaw’s Brownie a la Mode (with a caramel bourbon sauce).....5.95

le Potager’s Crème Brûlée.....4.95

Holiday Pumpkin Cheesecake (available only through the end of December!!!).....4.95

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Appetizers

Feta and Sun dried Tomato Phyllo parcels.....1/2 order (4): 4.95.....full order (8): 8.25
Oven-baked Ravioli's (Chef's Choice as to variety).....1/2 order (5): 6.95.....full order (10): 11.95

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House Salad

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Grilled Salmon Salad

A 5-8 oz. salmon steak is grilled and adorns a heaping bowl of spring greens. Garnished with a white wine citrus and rosemary sauce.....13.95

Southwest Grilled Chicken Salad

A heaping bowl of mixed greens, tossed with grilled Southwest chicken, black beans, corn and topped with cheddar cheese; accompanied with chips and salsa.....10.95

le Potager's Apple Walnut Chicken Salad

A generous helping of our herbed chicken salad made from succulent chicken breast with toasted walnuts and crisp green apples. Served on a bed of spring greens and adorned with walnuts and shredded carrots.....9.95

Entrees *

(all Entrees accompanied by a side of Our House salad)

Hoof

House Steak

A hand cut 12 oz. New York strip steak, grilled to order, accompanied by a baked potato or a side of Our herbed Wild Rice mélange20.95

Sirloin Steak

A hand cut 8 oz. piece of our house-marinated steak cooked to your specifications. Accompanied by a baked potato or a side of Our herbed Wild Rice mélange16.95

Fin

Teriyaki baked Mahi-mahi

A beautifully flaky Mahi-mahi filet is first baked to a flaky tenderness then delicately glazed with an "in-house" made Teriyaki sauce. Served with on a bed of steamed brown rice and Oriental style sautéed vegetables.....17.25

Mango Lime glazed grilled Salmon

Savory fillet of salmon, grilled to perfection, then glazed with a tangy / sweet combination of mango and lime. Served on Our herbed Wild Rice Mélange.....15.95

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Feather

Chicken Marsala

A succulent chicken breast pan sautéed and served with the classic Marsala and mushroom sauce. Served on a bed of *le Potager's* creamed spinach and orzo pasta.....16.95

Herbed Chicken Cordon Bleu

Tender ham and tangy Swiss cheese are enveloped in a beautifully prepared chicken breast that is coated in herbs and then breaded before being baked to a golden perfection. Served on Our herbed Wild Rice mélange with a champagne tarragon beurre blanc sauce.....16.95.

Misc. Entrees *

Crepes du Jour

Delicate yet filling; our hand made whole wheat crepes envelope a variety of seasonal fillings, ranging from chicken to seafood, to various cheeses, fruits and vegetables (ask your server as to today's selection!).....10.25

Quiche du Jour

Velvety textured blends of seasonal vegetables, savory cheeses and succulent meats will sure to please. Paired with a side of our House salad, this is an excellent light meal.....8.95

Vegetarian Burger

A homemade "burger" from all vegetable products, on Our whole wheat sesame bun, with a "dressing" of spicy Hummus (also made here at *le Potager*) Served with a side of seasonal fruit salad.....8.25

a la carte

side of Our House salad....3.95

miniature version of Our Apple Walnut Chicken Salad.....4.25

House Potato Soup or Soup du Jour.....

petite bouillon bowl : 2.95.....generous cup : 3.95.....hearty bowl : 5.25

Just Desserts....

Specialty Sorbet.....4.25

Memaw's Brownie a la Mode (with a caramel bourbon sauce).....5.95

le Potager's Crème Brulee.....4.95

Holiday Pumpkin Cheesecake (available only through the end of December!!!).....4.95

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