

LUNCH
12pm - 2:30pm

café triskele

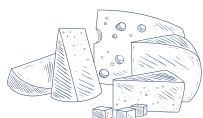
BRASSERIE BISTRO CAFÉ

DINNER
5pm - 9pm

Fromage

Selection of High Lawn
Farm Cheeses
Per Cheese - 4

Queen Brie
Ploughman
High Lawn Blue
Alpine Cream



Raw Bar

Shrimp Cocktail 16

Lump Crab Meat
Cocktail 18

Plat du Jour Thursday

Boudin Blanc 26
*Pork & Chicken Sausage, Sautéed
Apples, Potato Puree, Calvados
Sauce*

Friday

Dover Sole
Meunière 42

*Fresh Imported Dover Sole Lemon
Butter & Parsley Sauce*

Saturday

Paella 35

*Chicken, Chorizo, Seafood Medley,
Saffron Rice*

Starters

Escargots à la Bourguignonne 12
Garlic Parsley Butter, Warm Bread

Coquille St Jacques 14
Scallops in a Clam Velouté and Gruyere
Gratinée

Oyster Rockefeller 18
Spinach, Bacon, Shallots, Parmesan Cream

Oysters on the Half Shell
Cocktail Sauce & Mignonette
Half or Full Dozen MP

Ploughman Plate 14
Sausages, Prosciutto, Duck Rillettes,
Onion Jam, Local Cheese, Green Salad

Soup & Salad

- Add Grilled Salmon 12, Duck Leg 10, Crispy Bacon 2 -

Salad Maison 12
Green Leaf Salad, Hard Boiled Egg, Candied Walnuts, Shallot & Passion Fruit
Balsamic Vinaigrette

Beet and Goat Cheese Salad 15
Vinaigrette

French Onion Soup 12
Gruyere Gratiné, Baguette

Burrata Salad 16
Prosciutto, Melon, Arugula, Burrata
Mozzarella, Balsamic Vinaigrette

Entrées

Trout Almondine 32
Toasted Almonds, Sautéed
Spinach, Buerre Blanc

Cod Casserole 28
Baked Cod in Leek Velouté

Pork au Poivre 32
10oz Chop, Potato Puree,
Green Peppercorn Brandy Sauce

Pâte au Pistou 26
Pasta, English Peas, Spinach,
Pesto Parmesan Cream

Rack of Lamb 36
Dijon Herb Crust, Potato Puree,
Rosemary Jus

Duo of Duck 34
Leg Confit, Duck Breast,
Potato Gratin, Orange Sauce

Vegetarian Burger 18
Chipotle Mayonnaise, Fries

Café Triskele Burger 20
1/2 pound Black Angus, Onion
Jam, Brie Cheese, (add bacon 2.00)

Steak Frites

Choice of cut & sauce

12 oz New York 35

8 oz Filet Mignon 42

Blue Cheese, Red Wine, Béarnaise, Green Peppercorn

Mussel Pots

Served with Fries 25

Mariniere
Shallot White Wine
Sauce

Poulette
Tarragon Cream Sauce,
Celery & Shallots

Coconut Curry
Basil, Coconut Milk



Sides

Potato Puree 10

French Fries 10

Broccoli 6

Potato Au Gratin 12

Bread & Butter 2

*Split Plate 5, Substitutions 3, Menu Subject to Change. All parties of 6 or more 20% gratuity added, Indicates gluten free dish

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

House Cocktails

14

Aperol Spritz

French Lillet Blanc, Prosecco

Elderflower Fizz

Organic Vodka, St. Germain, Honey
Prosecco

Le Triskele

Tanqueray Sevilla, Cointreau, Prosecco

Pineapple Punch

Gin, Cointreau, Pineapple, Prosecco

Classic Daiquiri

Bacardi, Lime, Demerara Sugar

Mezcal Paloma

Mexcal, Grapefruit, Honey

Pimms Cup

Pimms No 1, Lemon, Ginger ale

Pink Lemonade

Organic Vodka, Mailbu Rum,
Cranberry & Lemon

Craft Beer

Draught 8

Blue Moon

Pilsner Urquell

Sam Adams Boston Lager

Cans / Bottles 6

IPA | Lord Hobo (MA)

Citizen Cider

Smithwicks Red Ale

Guinness Pub Draft

Rescue Club NA IPA or Pils

Rosé & Sparking Wine

Rosé, Miraval, Côtes de Provence (FR) 12 / 40

Spumante Rosé, Santa Margherita (IT) 50

Sparkling Rosé, Domaine Chandon (CA) 50

Töst Sparkling Rosé, NA 6

Prosecco, NV (IT) 12 / 40

Champagne, Drappier Carte D'Or, Half Bottle (FR) 35

Champagne, Veuve Clicquot, NV (FR) 125

White Wine

By the Glass

Chablis, Dampt Frères 2019 (FR) 14 / 50

soft, tropical melon, lime, apricot

Pinot Gris (OR) 12 / 40

tree fruits, citrus & minerality

Chardonnay, Talmard (FR) 14 / 50

opulent fruit, nuances of apple & pear, toast

Sauvignon Blanc, Dom de Villegeai (FR) 12 / 40

exotic fruit, citrus, flint

Bottles

Avesso, Quinta da Raza (PT) 40

Graves, Chateau Grancille Lacoste (FR) 40

Pouilly-Fuissé, Clos Marie 2019 (FR) 60

Sancerre, OP (FR) 50

Chardonnay, Davis Bynum (CA) 40

Sauvignon Blanc, Duckhorn Vineyard (CA) 50

Chenin Blanc, Cave de Saumur 2020 (FR) 40

Riesling, August Cellars (WA) 30

Red Wine

By the Glass

Côtes du Rhone, Mas Josephine (FR) 12 / 40

syrah & grenache grapes. dark fruits, dried herbs

Cabernet Sauvignon, Hedges Family Estate (WA) 12/40

cassis, sweet plum, black pepper, warm spice

Bordeaux, Chateau Treytins 2015 (FR) 14 / 50

merlot, cabernet franc, cabernet sauvignon grapes, fig, plum, spicy mineral

Bottles

Bordeaux, St Estephe, L'Insouciance 2016 (FR) 100

Bordeaux, Haut-Médoc Cru 2016 (FR) 60

Cabernet Sauvignon, Hess Collection 2019 (CA) 100

Crozes - Hermitage, Vincent Paris (FR) 50

Chateauneuf du Pape, Clos de Calvaire 2019 (FR) 90

Nebbiolo, Barbaresco, Rio Sordo 2017 (IT) 100