

Dinner Menu

RAW BAR

Plateau de Fruit de Mer: MP
Oysters, Shrimp, Salmon Tartare, ½ Lobster

Oysters MP
East or West Coast, Market Price

Jumbo Shrimp MP
Poached with Chez Ben Cocktail Sauce and Remoulade

Salmon Tartare 12
Fried Capers, Preserved Lemon Creme Fraiche, Charred Bread

1/2 Poached Lobster MP
Roasted Lemon, Saffron Aioli

TARTE FLAMBEE

Caramelized Onion and Bacon 12
With Creme Fraiche

Amazing Acres chevre, 12
Roasted Beets, Arugula

SALADS

Frisee aux Lardon 12
Frisee, Lardons, Poached Egg, Champagne Vinaigrette

Haricot Verts 10
Sauce Gribiche, Dill, Lemon Zest

Toasted Barley 8.5
Roasted Root Vegetables, Lemon Dill Vinaigrette

Nicoise Salad 14
Olive Oil Poached Tuna, Shallot Vinaigrette, Yukon Gold Potato

CLASSIC STARTERS

French Onion Soup 9
Caramelized Onion, Crouton, Gruyere

Goat Cheese Tartine 10
Chevre, Seasonal Vegetables, Fines Herbes

Country Pate 14
Mushrooms a La Grecque, Mustard, Charred Bread

Mushrooms on Toast 11
Mixed Mushrooms, Poached Egg

Brandade 10
Cod, Potato, Chives, Charred Bread

Steak Tartare 14
Fried Caper, Chive, Smoked Paprika, Charred Bread

Chicken Liver Pate 12
Scotch Gelee, Pickled Onion, Charred Bread

Gluten Free? Many of our dishes are Gluten Free already and most can be easily made gluten free. Ask your server about your options.



“There cannot be good living where there is not good drinking.”

~ Benjamin Franklin

ENTREES

Roasted Lancaster Chicken 22
Carrot Puree, Roasted Carrot, Chicken Jus

Salmon 22
Wilted Spinach, White Wine and Tarragon Cream

Steak Frites 25
Flatiron Steak, Market Greens, Frites, Sauce Bordelaise

Duck Breast 28
Sunchoke, Blood Orange Jus

Whole Black Sea Bass 25
Roasted Fingerlings, Charred lemon, Sauce Vert

Pasta Gratin 17
Three-Cheese Mornay, Toasted Breadcrumbs

MUSSELS

Served with herbed pommes frites and toasted country bread

Breton 14
Apple Cider, Calvados, Melted Cabbage

The Classic 14
White Wine, Garlic and Herbs

1758 14
Grainy Mustard, Blonde Ale, Caramelized Onion

SIDES 7

Frites- Fines Herbs, Confit Garlic or Plain

Pommes Puree- Cream, Butter

Kennet Square Mushrooms- Shallot, Cognac

Swiss Chard- A la Polonaise, Toasted Breadcrumbs

DESSERT 9

Pot de Creme
Semi-Sweet Chocolate, Bourbon Whipped Creme

Pear Gateaux
Bartlett Pears, Cinnamon Sugar, Creme Fraiche

Seasonal Fruits

WINE

By the Glass

SPARKLING

Lucien Albrecht	Cremant d'Alsace	\$14/\$60
Ch. Moncontour	Cremant d'Loire	\$12/\$50

WHITE

Chardonnay	La Forge	\$12/\$40
Sauv Blanc	Rodney Strong	\$12/\$40
Chenin Blanc	Jovly	\$10/\$35
Pinot Gris	Pike Road	\$12/\$40
Riesling	Ehrhart	\$13/\$42
Muscadet	Henri Poirion	\$10/\$35

RED

Pinot Noir	Dom. de Martinilles	\$12/\$42
Cabernet Sauv	Austerity	\$15/\$45
Merlot	Cannonball	\$12/\$40
Syrah	Jean Luc Colombo	\$13/\$42
Gamay	Ch. des Leotins	\$11/\$38
Malbec	Ch. Cayrou	\$15/\$45

ROSE

Rose	La Vidaubanaise	\$11/\$38
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By the bottle

SPARKLING

Charles de Fere, Cuvee Jean-Louis, Blanc de Blancs, FR	\$60
Taittinger, Brut, Prestige Blanc, Reims, FR	\$95

WHITE

Alain Gautheron, Chablis, FR	\$90
Dom. Fournier, Pere et Fils, Grand Cuvee, Pouilly-Fume, FR	\$75
Ch. L'Eperonniere, Savennieres, Loire, FR	\$90
Christophe Thorigny, Vouvray Sec, Loire, FR	\$55
Gerard Bertrand, Sauv Blanc, Languedoc-Roussillon, FR	\$60
Dom. Emile Beyer, Gewurtztraminer, Alsace, FR	\$60
Rhone Paradoxe, Costieres de Nimes Blanc, Rhone, FR	\$50
Stag's Leap, Chardonnay, Napa Valley, CA	\$75
Bully Hill Vineyards, Riesling, Finger Lakes, NY	\$40
Cristom Vineyards Estate, Viognier, Willamette Valley, OR	\$85
Dom. Giradon, Aligote, Burgundy, FR	\$50
Elk Cove, Pinot Blanc, OR	\$60
Charles Gonnet, Chignin, Vin de Savoie, Loire, FR	\$50
Ch. de la Ragotiere, Muscadet, Loire, FR	\$55

RED

Etienne Becharas, St Joseph, La Pieure d'Arras, Rhone, FR	\$95
Dom. Raspail-Ay, Gigondas, Rhone, FR	\$110
Jean Luc Colombo, Les Fees Brune, Rhone, FR	\$110
Dom. du Grand Bouqueteau, Chinon, Rhone, FR	\$55
Dom. du Fines Graves, Moulin-a-Vent, Beaujolais, FR	\$65
Dom. Pierre Gelin, Gevrey-Chambertin, Burgundy, FR	\$130
Ch. Robin, Lussac St-Emilion, Bordeaux, FR	\$75
Ch. Vieux Chevrol, Lalande de Pomerol, Bordeaux, FR	\$80
Ravines Wine Cellars, Cabernet Franc, Finger Lakes, NY	\$60
Siduri, Pinot Noir, Willamette Valley, OR	\$50
Ch. Ste. Michelle, Cabernet Sauvignon, Indian Wells, WA	\$60
Au Contraire, Pinot Noir, Sonoma Coast, CA	\$80
Terre Rouge, Syrah, "Les Cotes du l'Ouest", CA	\$50
Easton, Zinfandel, Amador County, CA	\$65
Dom. Fournier, Pere et Fils, Sancerre Rouge, Loire, FR	\$90

BEER

Yards IPA Indian Pale Ale PA	\$7
Poor Richard's Tavern Spruce Ben Franklin's Recipe PA	\$6
St. Benjamin's Wit or Witout Witbier PA	\$6
Kronenbourg 1664 Pale Lager France	\$7
Miller Lite Pilsner Milwaukee	\$6
Lefe Brune Dark Ale Belgium	\$7
Lindeman's Framboise Lambic Blegium	\$8

COCKTAILS

Philly 75	\$14
Bluecoat Gin, fresh lemon juice, honey, St. Ben's Wit or Witout Ale	

Salt & Vinegar	\$14
Chopin Potato Vodka, dry vermouth, house pickle brine, celery shrub, celery salt rim	

Cidre Royale	\$12
Apple cider, calvados, crémant d'Alsace	

Fauré Americano	\$12
Campari, sweet vermouth, Pavan liqueur, club soda	

Silence Dogood	\$12
Lillet Blanc, fresh cucumber juice, mint, lemon-lime soda	

Jaune Perroquet	\$12
Yellow Chartreuse, Pernod, apricot brandy	

Kite & Key	\$15
Faber Gin, Luxardo maraschino liqueur, crème de violette, fresh lemon juice	

Pamplemousse Pétillant	\$13
Sparkling Rosé, Pamplemousse Rosé, fresh lemon juice, simple syrup, candied grapefruit peel	

Zidler et Oller	\$13
Dubonnet Rouge, sweet vermouth, club soda, angostura bitters	

Vieux Carré	\$18
Absinthe Service	

NON - ALCOHOLIC COCKTAILS

Daily Fresh Press Juice	\$7
Ask Your Server	

American Aquatic	\$7
Ginger Beer, lemon juice, lime cordial, fresh mint	

Lightning Lemonade	\$7
Lemonade, cucumber, tarragon, sparkling water	

TEAS & COFFEES

Drip Coffee	\$2.25
Latte	\$3
Americano	\$3
Espresso	\$2.5
Cappucino	\$3
Flat White	\$3
Assorted Hot Tea	\$2.5

"The Constitution only guarantees the American people the right to pursue happiness. You have to catch it yourself."

~ Benjamin Franklin

