

LUNCH MENU

Hors D'oeuvres

Salmon Rilette with Cucumber relish and greens	8
Local Artisanal Goat Cheese "Crepadilla" topped with fresh tomato-basil relish	7
Escargots in a Pate A Choux "Shells" and served with Garlic Butter	8

Soups and Salade

Curried Cauliflower Soup	Cup 3 Bowl 5
Onion Soup topped with Crepe and Gruyere	6
Salade Maison, house-made Mustard Vinaigrette	5

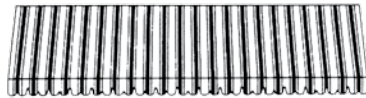
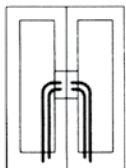
Savory Crepes (made with buckwheat, Breton style!)

Scrambled Eggs with Cheddar or Gruyere	6
Add Grilled Sausage	8
Ratatouille Provençal	7
Creamed Spinach	8
Add Mushrooms	9
Add Smoked Bacon	10
Add Grilled Chicken	10
Smoked Amish Ham with Gruyere, caramelized onions and chutney	10

Lunch Specials

Chicken Waldorf Salad in Toasted Crepe Shell	8
Crepe Wrap with Peppercorn crusted Steak, Spinach, Bleucheese and Roasted Red Peppers	9
Quiche Dujour	7

CARMON'S



217-352-5880

DINNER MENU

Hors D'oeuvres

Salmon Rilette with Cucumber relish and greens	8
Local Artisanal Goat Cheese "Crepadilla" topped with fresh tomato-basil relish	7
Escargots in a Pate A Choux "Shells" and served with Garlic Butter	8
Pate De Ville with Cornichon and Onion confit	8

Soups and Salade

Curried Cauliflower Soup	Cup 3 Bowl 5
Onion Soup topped with Crepe and Gruyere	6
Salade Maison, house-made Mustard Vinaigrette	5
Escarole, Apple, Fennel and Walnuts with local Krotavina, house-made Walnut Vinaigrette	9

Savory Crepes (made with buckwheat, Breton style!)

Ratatouille Provençal	7
Creamed Spinach	8
Add Mushrooms	9
Add Smoked Bacon	10
Add Grilled Chicken	10
Smoked Amish Ham with Gruyere, caramelized onions and chutney	10
Local Sausage with Peppers and Caramelized onions	9
Curried Chicken with Green Apple	10
Fiery Slow Roasted Pork with Apple Chutney	10
Beef Stroganoff	11
Seafood St. Jacques	14

Traditional Entrees

Steak Frites-Mesquite Marinated Hanger Steak, Grilled and Served with Bleucheese Butter and House-made crispy potatoes	18
Fish Dujour	Market

DESSERT MENU

Dessert

Peach Streusel Crepe with House-made Whipped Cream	6
Crepe Suzette with Orange Butter and Grand Marnier	8
Nutella Crepe topped with Fresh Berries	6
Fresh Mixed Berries Crepe with House-made Whipped Cream	7
Bananas Foster Crepe	6
Hot Fudge Sundae with Toasted Walnuts	6

Beverages (sans alcool)

Organic Coffe, Decaf, Ice Tea, Soft Drinks	2.50
Espresso, Cappuchino, Latte, Mocha	3.50

Digestif

Remy Martin V.S. 1st Cru	10
Martel V.S.	8
Francois Voyer Napoleon Cognac	16
Warre's King's Tawny Porto	8
Farigoule Thyme Licqueur	8
Cointreau	8
Grand Marnier	8
Blanton's Single Barrel Bourbon	10
Freda Khalo Tequila Blanco	8
Clement Premium White Rum	8
Smokehead Islay Single Malt Scotch-Whiskey	8
Trader Vic's Coffee Liqueur	8
The Glenlivet Nadurra Non-Chill Filtered, Natural Case Strength	10

*All prices include tax

Vins Rouge

Alto Vineyards Illini Rosso 6 (20)

- Cabernet style, fruit front

Les Hauts de La Brune 7 (22)

- Medium body, fruit & spice

L'ecuyer de Couronneau Bordeaux 8 (26)

- Full bodied, grown from Merlot

Petit Chapeau Cote Du Rhone 7 (22)

- Light body, smokey aromas, pepper & blackberry

Les Fontanelles Pinot Noir 7 (22)

- Crisp nose, fruit forward, smooth

Alainjuane close de sixte 15 (49)

- Creamy texture with cherry, earth & chocolate flavors

Ciders & Beers (750ml)

Cidre Bouche Brut de Normandie

17

Troublette Belgian Wheat Ale

17

Beers

Poperings Hommel Ale

8

Duchesse de Bourgogne

8

Boulevard Bob's '47 Munich-Style Lager

5

Ska True Blonde Ale

5

Ska Pinstripe Red Ale

5

Molson Canadian

4

Miller High Life

3

Vins Blanc

Hugues Beaulieu Picpoul de Pinet 6 (20)

- Light & Crisp Citrus Flavors

Les Jamelles Cinsault 6 (20)

- Semi Sec Rose

Petit Chapeau Chardonnay 7 (22)

- Fresh & lively with a mineral lick

Alto Vineyards Chardone 7 (22)

- Bright & piney

Maison L'Aig Chardonnay 6 (20)

- Clean, classic, french

Domaine Frissant Touraine 6 (20)

- Sauvignon Blanc with citrus & apple

Toad Hallow Risque 8 (26)

- Sweet and soft bubbles

Bourdon Macon Villages 7 (22)

- Classic white burgundy, long finish

Scharffenberger Brut 9 (36)

Laurentperier Brut (59)

Aperitifs

Lilletblanc

8

Rinquinquin Peach

8

Vya Extra dry or sweet

5

Noilly Pratt Extra dry or sweet

3

Absente

8

Pastis

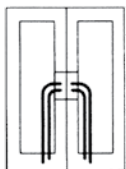
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FULL BAR AVAILABLE

PLEASE INQUIRE ABOUT
PRIVATE EVENTS

FOOD & BAR SPECIALS
DAILY

CARMON'S



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