

Thank you for dining in our lovely Hanna's Cafe. We hope you enjoy your dining experience.

This room, formerly called "Monte Carlo" was originally a bedroom when Joseph Hirshhorn built this miniature castle in the mid 1930's. Hirshhorn assigned this room to his daughter's, calling it the "Girls Dormitory". Notice the pink tile-work in the ladies room, the many towel racks and the ample built-in storage.

Later, when Samuel Kress owned this Manor House, he also used this room as the "Children's Room." You will also find interesting clues left behind by the Kress children.

Carefully pull the right drapery panel aside from the middle window and see where Margarett Kress signed her name - as many children do when learning how to write cursive.

Today, we have transformed this room into a casual dining room where overnight guests are welcome to enjoy our complimentary afternoon tea daily. House guests and traveling diners will find this space a welcome stopping point for a light meal with friends or loved ones. Our Chef has especially designed this menu using the freshest of ingredients to please every palate.

Enjoy!

The Logan Girls

Hanna's Cafe



At The French Manor
www.thefrenchmanor.com

570-676-3244

SMALL PLATES

Our Chef's Select Artisan Cheeses, Plump Grapes & Dried Sausages,
with Grained Mustard, Apricot Marmalade, & Hard Tack Crackers,
Presented & Plated Tableside 18

Burgundy Imported Snails Baked in Their Own Shells with an
Aromatic Roquefort Garlic Butter and Crumpet Toast Points 13

Roasted Pumpkin Pasta Pillows Over a Creamed Apple & Walnut
Pesto, Finished with Feta Cheese & Mache 10

Broiled Eastern Atlantic Bluepoint Oysters & Clams Farced with
Garlic, Slab Bacon Strips, Baby Organic Spinach, and Alouette
Croissant Crumbs, with a Roasted Tomato & Cherry Pepper Butter
15

Our Chef's Maple, Dijon, & Pecan Wood Roasted & Chilled Wild
Caught Salmon, Jumbled with Caper Berries, Red Onion, Cucumber,
Kalamata Olives, Horseradish, and Crème Fraiche 14

A Pristine Bisque of Langoustine Lobster in a Savory Velvet, Scented with
Herbs, Cognac & Cream~ Garnished with Shaved Truffles, Crème Fraiche
& Pastry Star 13

Roasted Acorn Squash Pureed in an Organic Apple Cider & Maple
Syrup Cream with a Cinnamon & Sugar Coulis, Toasted Almonds,
& Mache 9

Chef's Select Pâtage of the Evening 9

A Demi-Tasse Tasting of All Soups 15
Heirloom & Organic Select Greens of the Season
Offered with a Creamy Herbs de Provence, or a Cranberry
Pomegranate Vinaigrette 6

Sliced Vine Ripe Tomatoes Over Baby Organic Spinach, Pecans,
Pickled Eggs, Pickled Red Beets, Red Onion, & Feta Cheese, with
Olive Oil, Aged Balsamic, & Hard Cider 8

Classic Waldorf Salad Prepared Tableside- Fresh Select Greens
Tossed with Crisp Local Apples, Celery & Walnuts in a Lemon
Mayonnaise with Brioche Croutons
& An Organic Orchid 11

LARGE PLATES

Grilled Barn Roaming Amish Chicken Breast over Heirloom
Organic Greens, with Edamames, Fruits & Nuts, Yogurt or
Choice of Dressings 18

Charbroiled Rainbow Trout Crusted with Almonds, Finished
with Baby Organic Spinach, Sautéed with Grapes, Pine Nuts,
Caper Berries, Feta Cheese with Olive Oil & Sherry Vinegar 21

Braised Beef Short Ribs & Pork Belly, Slow Cooked with
Cabbage, Root Vegetables, & Fingerling Potatoes with the
Bouillion of Braiser, and Crusted Brioche Croutons 26

Mélanges Des Desserts 10
Chef's Confections and Elegant Treats

Le Dessert & du Fromage en Duo 25
Dessert and Cheese Cart Duet

Coffee or Tea 2
Served with Specialty Sugar Selection

Café Pressé
Petite 3.75 Grande 7.5