

Soupe à l'Oignon Gratinée - 8  
Strudel à l'Oignon Caramélisé - 9  
Croquettes de Brandade-  
salt cod & potato fritters with sauce rémoulade - 10  
Escargots au Beurre d'Ail  
snails in garlic-Pernod butter - 10  
Moules à la Bière  
mussels steamed in Belgian ale - 12

Soupe du Jour - 8  
Os à Moelle -  
roasted marrow bones, grilled baguette, sea salt - 9  
Crevettes au Gingembre -  
sautéed shrimp, ginger-champagne sauce - 12  
Steak Tartare - 10  
Pâtés du Jour - 10

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## LES PLATS

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Saumon aux Lentilles 🍷 pan-seared salmon with braised lentils & blanched garlic emulsion - 23  
Poisson Grenobloise 🍷 sautéed whitefish with cauliflower purée, curly endive & caper brown butter - 23  
Gratin de Macaroni 🍷 macaroni gratin with Gruyère & Emmental cheeses - 17  
Tarte aux Champignons 🍷 roasted mushroom tart with petite salad & sherry crème fraîche - 20  
Poulet Rôti Forestière 🍷 Gifts of the Good Earth Farms roasted chicken, wild mushroom ragoût, onion frites - 22  
Steak Frites 🍷 pan-seared Tallgrass™ bistro steak & French fries - 23  
Porc au Pomme Cidre 🍷 Gunthorp Farms pork shoulder braised in apple cider, roasted loin, semolina cake & apple-celery salad - 26  
Lapin à la Moutarde 🍷 roasted rabbit loin, braised rabbit leg, cippolini, Brussels sprouts, roasted potatoes & mustard sauce - 26  
Bœuf Bourguignon 🍷 braised beef cheeks, bacon, mushrooms, shallots, & buttered pappardelle - 23  
Foie de Veau 🍷 calves liver with bacon lardons, caramelized onions, potato purée & balsamic reduction - 22  
Cassoulet 🍷 Pinn-Oak Ridge lamb, pork sausage, duck confit, pork belly, cannellini beans & herbed bread crumbs - 24

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## LES SANDWICHES

Bistro Burger 🍷 Tallgrass™ beef, aged cheddar & onion frites - 13  
Croque Monsieur/Croque Madame 🍷 French ham & cheese; "Madame" with egg - 12/13  
PB & A 🍷 pistachio butter, apple chutney, Butter Kasse cheese & watercress on sourdough - 12

## LES SALADES

Salade Cæsar - 9  
Salade Maison— Kate's Sustainable Greens Farms  
mesclun greens, tomatoes, radishes  
& herb vinaigrette - 8  
Salade Maraîchère au Chèvre Chaud—  
Dijon vinaigrette, goat cheese crottin - 9  
Salade Lyonnaise—poached egg, bacon, frisée,  
pumpkinseed vinaigrette - 10  
Salade de Poire— poached pears with watercress,  
blue cheese, & candied walnuts - 9

## LES PETITES ASSIETTES

Purée de Pommes de Terre - buttery mashed potatoes - 7  
Épinards à la Crème - creamed spinach - 7  
Brocolis Rabe - broccoli rabe with garlic & red chilis - 7  
Gratin de Légumes d'Hiver - gratin of rutabaga, turnips, & celery root - 7  
Choux de Bruxelles - roasted Brussels sprouts, bacon,  
shallots, red grapes, & verjus - 7  
Oignon Frites - 6    Pommes Frites - 4    Olives - 6

*Bistro Campagne is committed to the use of organic food products  
and strongly supports the sustainable, low impact agriculture movement.*

Chef / Owner 🍷 Michael Altenberg

Chef de Cuisine 🍷 Daniel Jacobs

*A gratuity of 18% may be added to parties of 6 or more. We are not responsible for your lost or stolen articles.*