

STARTERS

-FRENCH ONION SOUP \$10

BRIOCHE CROUTON, GRUYERE CHEESE /
DECONSTRUCTED

-CHEESE BOARD \$18

3 CHEESE, NUTS, APPLE JAM, HONEY, GRAPES,
COUNTRY BREAD

-PORK BELLY \$14

APPLE CIDER BREAD PUDDING, PICKLED
CRANBERRIES, SAGE, PECANS, BOURBON MAPLE
BACON SAUCE

-ROCK SHRIMP \$14

CRISPY BRUSSELS, FINGERLING POTATOES, LARDON,
PUMPKIN SEED, LOBSTER PUMPKIN SAUCE

-FRISSEE SALAD \$10

SHAVED BRUSSELS, ARUGULA, FINGERLING
POTATOES, RED ONION, RADISH, LARDONS,
CROUTON, DIJONNAISE*

ADD SALMON + \$8, STEAK +\$12, DUCK LEG +\$10

-SALAD MAISON \$9

GREENS, CUCUMBER, SHALLOT, HERBS, RADISH,
COMTE, BASIL VINAIGRETTE, CROSTINI*

ADD SALMON + \$8, STEAK +\$12, DUCK LEG +\$10

SIDES

-MAC AND CHEESE \$9

-FRIED BRUSSEL SPROUTS \$9

HARISSA, LEMON, WHIPPED GOAT CHEESE, HERB
BREAD CRUMBS

-MUSHROOMS \$9

SHALLOTS, GARLIC, LEMON, TARRAGON

-POMME FRITES \$6

DESSERTS

-BREAD PUDDING \$8

SEASALT CARAMEL, CHANTILLY CREAM

-POT DE CRÈME \$8

CHOCOLATE PUDDING, CHANTILLY CREAM

-CRÈME BRULEE \$8

B I S T R O



CAMPAGNE

ENTREES

-CROQUE MADAME \$16

HOUSE HAM, MORNAY SAUCE, BRYANT FAMILY FARMS
EGG, FRITES (NO EGG FOR MONSIEUR)

-SALMON \$30

FRENCH LENTILS, ROOT VEGETABLES, FENNEL
SALAD, SHERRY AU JUS

-BISTRO BURGER \$16

MUSHROOMS, SHALLOT CONFITURE, CAMEMBERT,
BRIOCHE, FRITES

-STEAK AND FRITES \$30

HANGER STEAK, BORDELAISE, FRITES, AIOLI

-AMISH ½ CHICKEN \$27

MUSHROOM RAGU, ONION FRITES

-CASSOULET \$36

WHITE BEANS, DUCK CONFIT, LARDONS, PORK BELLY,
TOULOUSE SAUSAGE, HERB BREAD CRUMBS

-PORK CHOP \$38

BACON, PUMPKINSEED, PEACAN, BUTTERNUT
SQUASH GOAT CHEESE GRATIN, ROBERT SAUCE