

# DEMARCHELIER

## BISTRO

### Small Plates

SOUP OF THE DAY	11.00
ONION SOUP GRATINÉE	15.50
POMME DAUPHINE <i>with harissa mayonnaise</i>	8.50
QUICHE OF THE DAY*	14.95
HELIX ESCARGOTS DE BRETAGNE WITH GARLIC BUTTER & HERBS*	17.75
STEAK TARTARE*	17.50
ARTICHOKE HEARTS with WARM GOAT CHEESE	13.75
GRILLED OCTOPUS <i>with braised tomatoes, harissa and saffron</i>	21.50
FILET OF HERRING	13.75
BRANDADE de MORUE	14.00
PISALADIÈRE <i>pizza from the South of France with caramelized onions, anchovies and olives</i>	15.50
TARTINE DU JOUR	12.50

### Fromages

CHEESE FONDUE <i>for two</i>	45.00
½ CHEESE FONDUE	25.75
CHEF SELECTION of TWO	16.50
CHEF SELECTION of THREE	24.00
CHEF SELECTION of FOUR	32.00

### CHARCUTERIE

<i>Jambon de Bayonne</i>	12.00
<i>Chorizo</i>	12.00
<i>Garlic Sausage</i>	12.00
<i>Saussison</i>	12.00
<i>Pate de Campagne</i>	12.00
<i>Duck Rillettes</i>	12.00
<i>Foie Gras</i>	22.00
<i>Cheese and Charcuterie Assortment</i>	54.00

### Salads

ENDIVES, APPLES & ROQUEFORT	15.50
BEETS & GOAT CHEESE <i>with a sherry vinaigrette</i>	14.25
AVOCADO CRAB SALAD	17.50

# Raw Bar

<b>1/2 DOZEN PEEKO OYSTERS *</b>	<b>19.00</b>
<b>1/2 DOZEN LITTLE NECK CLAMS</b>	<b>10.00</b>

## Sandwiches

LUNCH ONLY ~ SERVED UNTIL 5PM

<b>CROQUES MONSIEUR</b> <i>with salad</i>	<b>15.75</b>
<b>ORGANIC GRILLED CHICKEN and BRIE</b> <i>on a baguette*</i>	<b>14.95</b>
<b>TURKEY AVOCADO SANDWICH</b> <i>on a baguette*</i>	<b>14.75</b>
<b>SHORT RIB SANDWICH</b> <i>with horseradish mayonnaise on a baguette*</i>	<b>15.25</b>
<b>PAN BAGNAT</b> ( <i>Niçoise Sandwich</i> ) <i>on a baguette*</i>	<b>14.75</b>
<b>SMOKED SALMON PLATE</b> <i>with crème fraiche*</i>	<b>14.95</b>

## Entrees

<b>LAMB SHANK</b> <i>with portobello red wine sauce and mashed potato</i>	<b>28.50</b>
<b>OSSO BUCCO</b> <i>with risotto</i>	<b>28.95</b>
<b>ROASTED SALMON</b> <i>with lentils and horseradish beurre blanc</i>	<b>31.50</b>
<b>STEAK TARTARE</b> <i>with pommes dauphine</i>	<b>31.75</b>
<b>DUCK CONFIT</b> <i>with mesclun salad</i>	<b>35.50</b>
<b>ROASTED HALF CHICKEN</b> <i>with morel sauce and gratin dauphinois</i>	<b>27.50</b>
<b>SALAD NIÇOISE CLASSIC</b>	<b>26.75</b>

## Sides

<b>STRING BEANS</b> <i>with herb garlic butter</i>	<b>10.00</b>
<b>ROASTED CARROTS</b> <i>with espelette pepper and honey</i>	<b>10.00</b>
<b>POLENTA CAKES</b> <i>with mushrooms and truffle oil</i>	<b>10.00</b>
<b>MASHED POTATOES</b>	<b>10.00</b>
<b>MESCLUN SALAD</b>	<b>10.00</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

20% service for parties of 6 or more

WE ACCEPT VISA, MASTERCARD, AND AMERICAN EXPRESS

\$10 minimum on Credit Cards

The paintings by Eric Demarchelier displayed on the walls are for sale