

DEMARCHELIER

BISTRO

Small Plates

SOUP OF THE DAY	11.75
ONION SOUP GRATINÉE	16.50
POMME DAUPHINE <i>with harissa mayonnaise</i>	9.00
QUICHE OF THE DAY*	16.00
HELIX ESCARGOTS DE BRETAGNE WITH GARLIC BUTTER & HERBS*	18.50
STEAK TARTARE*	19.50
ARTICHOKE HEARTS <i>with WARM GOAT CHEESE</i>	14.50
GRILLED OCTOPUS <i>with braised tomatoes, harissa and saffron</i>	22.50
FILET OF HERRING	14.50
BRANDADE de MORUE	15.00
PISALADIÈRE <i>pizza from the South of France with caramelized onions, anchovies and olives</i>	16.50
TARTINE DU JOUR	13.00

Fromages

CHEESE FONDUE <i>for two</i>	48.00
½ CHEESE FONDUE	27.50
CHEF SELECTION of TWO	17.50
CHEF SELECTION of THREE	25.00
CHEF SELECTION of FOUR	33.50

CHARCUTERIE

<i>Jambon de Bayonne</i>	12.50
<i>Chorizo</i>	12.50
<i>Garlic Sausage</i>	12.50
<i>Saussison</i>	12.50
<i>Pate de Campagne</i>	12.50
<i>Duck Rillettes</i>	12.50
<i>Foie Gras</i>	25.00
<i>Cheese and Charcuterie Assortment</i>	58.50

Salads

ENDIVES, APPLES & ROQUEFORT	16.25
ORGANIC SALAD de CARROT RAPPÉE	15.50
AVOCADO CRAB SALAD	21.50

Raw Bar

½ DOZEN PEEKO OYSTERS *	20.00
½ DOZEN LITTLE NECK CLAMS	10.50

Sandwiches

LUNCH ONLY ~ SERVED UNTIL 4PM

CROQUES MONSIEUR <i>with salad</i>	16.50
ORGANIC GRILLED CHICKEN and BRIE <i>on a baguette*</i>	15.50
TURKEY AVOCADO SANDWICH <i>on a baguette*</i>	15.50
SHORT RIB SANDWICH <i>with horseradish mayonnaise on a baguette*</i>	17.50
PAN BAGNAT (<i>Niçoise Sandwich</i>) <i>on a baguette*</i>	15.50
PARISIEN <i>jambon beurre on a baguette*</i>	15.00
SMOKED SALMON PLATE <i>with crème fraiche*</i>	15.95

Entrees

LAMB SHANK <i>with portobello red wine sauce and mashed potato</i>	32.75
OSSO BUCCO <i>with risotto</i>	30.00
ROASTED SALMON <i>with lentils and beurre blanc</i>	32.75
STEAK TARTARE <i>with pommes dauphine</i>	34.00
DUCK CONFIT <i>with mesclun salad</i>	38.00
ROASTED HALF CHICKEN <i>with morel sauce and gratin dauphinois</i>	29.75
SALAD NIÇOISE CLASSIC	27.75

Sides

STRING BEANS <i>with herb garlic butter</i>	10.75
ROASTED CARROTS <i>with espelette pepper and honey</i>	10.75
POLENTA CAKES <i>with mushrooms and truffle oil</i>	10.75
MASHED POTATOES	10.75
MESCLUN SALAD	10.75

*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