

# 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*	16.50
HELIX ESCARGOTS DE BRETAGNE WITH GARLIC BUTTER & HERBS*	18.50
STEAK TARTARE*	20.25
ARTICHOKE HEARTS <i>with WARM GOAT CHEESE</i>	14.75
GRILLED OCTOPUS <i>with braised tomatoes, harissa and saffron</i>	23.50
BRANDADE de MORUE	15.00
PISALADIÈRE <i>pizza from the South of France with caramelized onions, anchovies and olives</i>	12.95
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	16.75
ORGANIC SALAD de CARROT RAPPÉE	15.50
AVOCADO CRAB SALAD	21.75

# Raw Bar

<b>½ DOZEN PEEKO OYSTERS *</b>	<b>20.00</b>
<b>½ DOZEN LITTLE NECK CLAMS</b>	<b>10.50</b>

## Sandwiches

*LUNCH ONLY ~ SERVED UNTIL 4PM*

<b>CROQUES MONSIEUR</b> <i>with salad</i>	<b>16.75</b>
<b>ORGANIC GRILLED CHICKEN and BRIE</b> <i>on a baguette*</i>	<b>16.50</b>
<b>TURKEY AVOCADO SANDWICH</b> <i>on a baguette*</i>	<b>16.50</b>
<b>SHORT RIB SANDWICH</b> <i>with horseradish mayonnaise on a baguette*</i>	<b>19.50</b>
<b>PAN BAGNAT</b> ( <i>Niçoise Sandwich</i> ) <i>on a baguette*</i>	<b>16.50</b>
<b>PARISIEN</b> <i>jambon beurre on a baguette*</i>	<b>15.00</b>
<b>SMOKED SALMON PLATE</b> <i>with crème fraiche*</i>	<b>16.95</b>

## Entrees

<b>LAMB SHANK</b> <i>with portobello red wine sauce and mashed potato</i>	<b>32.75</b>
<b>OSSO BUCCO</b> <i>with risotto</i>	<b>31.25</b>
<b>ROASTED SALMON</b> <i>with lentils and beurre blanc</i>	<b>32.95</b>
<b>STEAK TARTARE</b> <i>with pommes dauphine</i>	<b>34.75</b>
<b>DUCK CONFIT</b> <i>with mesclun salad</i>	<b>38.75</b>
<b>ROASTED HALF CHICKEN</b> <i>with morel sauce and gratin dauphinois</i>	<b>29.95</b>
<b>SALAD NIÇOISE CLASSIC</b>	<b>27.75</b>

## Sides

<b>STRING BEANS</b> <i>with herb garlic butter</i>	<b>11.00</b>
<b>ROASTED CARROTS</b> <i>with espelette pepper and honey</i>	<b>11.00</b>
<b>POLENTA CAKES</b> <i>with mushrooms and truffle oil</i>	<b>11.00</b>
<b>MASHED POTATOES</b>	<b>11.00</b>
<b>MESCLUN SALAD</b>	<b>10.75</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