

DEMARCHELIER

BISTRO

Small Plates

SOUP OF THE DAY	11.75
ONION SOUP GRATINÉE	16.95
POMME DAUPHINE <i>with harissa mayonnaise</i>	9.00
QUICHE OF THE DAY*	16.75
HELIX ESCARGOTS DE BRETAGNE WITH GARLIC BUTTER & HERBS*	18.75
STEAK TARTARE*	20.75
ARTICHOKE HEARTS with WARM GOAT CHEESE	15.95
BRANDADE de MORUE	15.50
FILET OF HERRING <i>with fingerling potatoes</i>	15.75
PISALADIÈRE <i>pizza from the South of France with caramelized onions, anchovies and olives</i>	13.50
TARTINE DU JOUR	13.00

Fromages

CHEF SELECTION of TWO	17.95
CHEF SELECTION of THREE	25.75
CHEF SELECTION of FOUR	33.95
CHEESE FONDUE <i>for two</i>	49.95
½ CHEESE FONDUE	28.75

CHARCUTERIE

<i>Jambon de Bayonne</i>	14.00
<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>	25.75
<i>Cheese and Charcuterie Assortment</i>	58.95

Salads

ENDIVES, APPLES & ROQUEFORT	16.95
ORGANIC SALAD de CARROT RAPPÉE	14.25
AVOCADO CRAB SALAD	22.95

1 COMPLIMENTARY BREAD BASKET PER TABLE WITH EACH FOOD ORDER
BREAD BASKET 4.00 / EXTRA SAUCE 2.50 / SHARING ENTRÉE 4.00

Raw Bar

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

Sandwiches

LUNCH ONLY ~ SERVED UNTIL 4PM

All Sandwiches Served with Salad

CROQUES MONSIEUR <i>with salad</i>	16.95
GRILLED CHICKEN and BRIE <i>on a baguette*</i>	16.95
TURKEY AVOCADO SANDWICH <i>on a baguette*</i>	16.95
SHORT RIB SANDWICH <i>with horseradish mayonnaise on a baguette*</i>	20.25
PAN BAGNAT (<i>Niçoise Sandwich</i>) <i>on a baguette*</i>	16.95
JAMBON DE BAYONNE and CHÈVRE <i>with tomato, carrots and lettuce on a baguette*</i>	22.25
SMOKED SALMON PLATE <i>with crème fraîche*</i>	17.00
CHICKEN CORDON BLEU <i>with mashed potatoes and salad</i>	27.95

Entrees

LAMB SHANK <i>with portobello red wine sauce and mashed potato</i>	33.75
OSSO BUCCO <i>with risotto</i>	35.95
ROASTED SALMON <i>with lentils and beurre blanc</i>	32.95
STEAK TARTARE <i>with pommes dauphine</i>	34.95
DUCK CONFIT <i>with mesclun salad and gratin dauphinois</i>	33.75
ROASTED HALF CHICKEN <i>with morel sauce and gratin dauphinois</i>	30.95
SALAD NIÇOISE CLASSIC	27.95

Sides

STRING BEANS <i>with herb garlic butter</i>	11.00
ROASTED CARROTS <i>with espelette pepper and honey</i>	11.50
POLENTA CAKES <i>with mushrooms and truffle oil</i>	12.95
MASHED POTATOES	11.00
MESCLUN SALAD	11.50

*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.