DEMARCHELIER
BISTRO

Small Plates

SOUP OF THE DAY	**12.95**
ONION SOUP GRATINÉE	**18.75**
CONFIT POTATOES *with harissa mayonnaise*	**9.75**
QUICHE OF THE DAY* *with mesclun salad*	**19.25**
HELIX ESCARGOTS DE BRETAGNE WITH GARLIC BUTTER & HERBS*	**18.95**
STEAK TARTARE*	**23.50**
ARTICHOKE HEARTS with WARM GOAT CHEESE	**17.95**
BRANDADE de MORUE	**16.95**
PISSALADIÈRE *pizza from the South of France with caramelized onions, anchovies and olives*	**18.25**

Fromages

CHEF SELECTION of TWO	**19.50**
CHEF SELECTION of THREE	**30.50**
CHEF SELECTION of FOUR	**38.95**

Fondue

CHEESE FONDUE *for two*	**58.00**
½ CHEESE FONDUE	**37.00**
Add Apples	**3.50**

CHARCUTERIE

Jambon de Bayonne 15.75

Chorizo 12.75

Garlic Sausage 13.75

Saussison 12.95

Pate de Campagne 13.50

Duck Rillette 13.50

Foie Gras 25.95

Cheese and Charcuterie Assortment 75.00

****1 COMPLIMENTARY BREAD BASKET PER TABLE WITH EACH FOOD ORDER****
BREAD BASKET 5.00 / EXTRA SAUCE 3.25 / SHARING ENTRÉE 4.00

Raw Bar

½ DOZEN PEEKO OYSTERS *	22.00
½ DOZEN LITTLE NECK CLAMS*	12.00

Salads

ORGANIC MESCLUN SALAD	13.50
ENDIVES, APPLES & ROQUEFORT	18.95
ORGANIC SALAD de CARROT RAPPÉE	14.75
AVOCADO CRAB SALAD*	24.75
SALAD NIÇOISE CLASSIC*	29.95

Entrees

LAMB SHANK* *with portobello red wine sauce and mashed potato*	44.50
OSSO BUCCO* *with rice …… substitute risotto add $4.00*	40.95
CALF LIVER BORDELAISE* *with shallots, mashed potato and string beans*	38.50
ROASTED SALMON* *with lentils and beurre blanc*	36.50
STEAK TARTARE* *with confit potatoes*	37.75
DUCK CONFIT* *with mesclun salad and gratin dauphinois*	37.50
MUSHROOM RAVIOLI *with parmesan sauce and truffle oil*	31.75
PROVENÇAL FRENCH CUT CHICKEN BREAST* *with morel sauce string beans & gratin dauphinois*	30.95

Sides

STRING BEANS *with herb garlic butter*	12.50
ORGANIC ROASTED CARROTS *with espelette pepper and honey*	12.50
POLENTA CAKES *with mushrooms and truffle oil*	13.75
MASHED POTATOES	11.95
WHITE WINE RISOTTO	15.00

*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.

DEMARCHELIER
BISTRO

LUNCH MENU ~ SERVED 12pm-4pm

Sandwicherie

All Sandwiches Served on a Baguette with a side of Mesclun

GRILLED CHICKEN and BRIE *with apple**	**19.75**
TURKEY AVOCADO SANDWICH*	**18.95**
SHORT RIB SANDWICH *with horseradish mayonnaise**	**24.95**
PAN BAGNAT *(Niçoise Sandwich) **	**19.25**
JAMBON DE BAYONNE and CHÈVRE *with tomato and mesclun**	**24.50**
DUCK RILLETTE *with cornichons*	**19.75**
MERGUEZ *Moroccan lamb sausage with roasted red pepper, and harissa mayonnaise **	**23.50**
SMOKED SALMON *with goat cheese, capers and red onions on a baguette**	**21.95**
JAMBON BEURRE *with French ham, butter and gruyere on a baguette*	**19.25**
LA TOMATE BURRATA *with pesto on a baguette*	**18.75**
LE VEGGIE *with carrots, tomato, onion, mesclun, avocado and vinaigrette on a baguette*	**17.95**

Dejeuner

CROQUES MONSIEUR	**19.95**
SMOKED SALMON PLATE *with crème fraiche**	**20.50**
CHICKEN PAILLARD *with seasonal garniture and mesclun**	**30.25**

Brunch

Saturday & Sunday Only

EGGS BENEDICT* *with ham served with mesclun salad*	**19.75**
EGGS BENEDICT* *with smoked salmon* served with mesclun salad*	**21.75**

*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



DEMARCHELIER



Prix-fix

$ 40.00*

AVAILABLE DAILY 4pm-6pm

MENU
(CHOICE OF)

SOUP OF THE DAY
ORGANIC MIXED GREEN SALAD
PATE DE CAMPAGNE

~ . ~

ROASTED BEEF
With Bordelaise Sauce and Mashed Potatoes

CHICKEN PAILLARD
With Seasonal Garniture and Mesclun Salad

ROASTED SALMON
With Beurre Blanc and Mixed Vegetables

~ . ~

CHOCOLATE MOUSSE
FRAISE A LA CRÈME CHANTILLY

ADD

$10 GLASS OF WINE (Sauvignon Blanc, Rosé or Cabernet Sauvignon)

NO SHARING ON PRIX-FIX MENUS
* $2.50 SURCHARGE FOR SAUCE OR SIDE SUBSTITUTIONS

DEMARCHELIER BISTRO

Saturday & Sunday Brunch Menu

12-4pm

EGGS BENEDICT WITH HAM*	19.75
EGGS BENEDICT W/ SALMON*	21.75
SMOKED SALMON PLATE	20.50
QUICHE	19.25
FRESH ORANGE JUICE	**10.00**
MIMOSA	**15.00**
BLOODY MARY/ MARIA	**18.00**

Prix Fix Express Lunch

12-4pm

$25

(CHOICE OF)

TURKEY AVOCADO SANDWICH
With Salad

CROQUE MONSIEUR
With Salad

~.~

CHOCOLATE MOUSSE

FRAISE A LA CRÈME CHANTILLY

ERIC DEMARCHELIER
ARTIST



Eric Demarchelier is a French-American painter whose work includes figurative, geometric abstraction and abstract expressionism, as well as landscape and portrait painting. Trained by St. Petersburg master painter Leonid Gervis, Demarchelier has been active for the past 25 years. A native of Normandy, he lives in Miami and Shelter Island, where he keeps a studio.

All paintings displayed in the bistro are for sale.

Ask the manager for pricing.