

# Bar Lizette

ESTABLISHED MARCH 1 2023

## Hors D'Oeuvres

<b>BREAD &amp; BUTTER</b> <i>Dead King Bakery sourdough bread, whipped herb butter, maldon salt (v.o)</i>	6.00
<b>CRUDITE</b> <i>assorted raw &amp; pickled vegetables, garlic aioli (v.o)</i>	8.00
<b>ROASTED BRUSSEL SPROUTS</b> <i>parmesan</i>	7.00
<b>PANISSE</b> <i>fried chickpea fritters with rouille (v)</i>	10.00
<b>TARTE FLAMBEE</b> <i>herbed creme fraiche, caramelized onion &amp; bacon</i>	12.00
<b>BOURSIN</b> <i>herbed Boursin cheese, marinated artichoke, blistered tomato, capers served with baguette</i>	13.00
<b>CHICKEN LIVER PATE</b> <i>with sherry gelée, cornichons, whole grain mustard, sliced baguette</i>	13.00
<b>DUCK WINGS</b> <i>marinated, confit, &amp; fried over arugula</i>	23.00
<b>SEARED SCALLOPS</b> <i>pickled jalapeño, cilantro, &amp; kale puree with coconut milk</i>	16.00
<b>ESCARGOT</b> <i>escargot &amp; cremini mushrooms in garlic herb butter topped with parmesan &amp; served with baguette</i>	
<i>individual serving (1-2)</i>	12.00
<i>shareable serving (2-4)</i>	18.00
<b>CHARCUTERIE BOARD</b> <i>selection of 4 meats or cheese</i>	28.00
<i>selection of 6 meats or cheese</i>	32.00
<i>picante peppers, cornichons &amp; whole grain mustard</i>	

## Soup

<b>FRENCH ONION SOUP</b>	9.00
<b>SOUP DU JOUR</b>	7.00

(v.o) vegan optional  
\*tree nut allergy

## Salad

add-  
chicken schnitzel 6  
tofu 6  
steak 15  
mahi mahi 15

### BISTRO SALAD

mixed greens, shallot, fresh herbs, croutons, citrus vinaigrette (v)

10.00

### RADISH & ARUGULA SALAD

shaved radish, fresh mint, goat cheese, walnuts,  
honey vinaigrette & grilled baguette\*

12.00

### CAESAR

chopped kale & romaine, artichoke, capers, blistered cherry tomato,  
croutons & shaved parmesan

12.00

## Sandwiches

all sandwiches served  
with fries or side salad

### CHICKEN SCHNITZEL

homemade pickles, arugula & buttermilk herb dressing on a toasted  
pretzel bun

17.00

### BURGER

8 oz hereford Beef, garlic aioli, munster cheese, caramelized onions,  
lettuce on a brioche bun

17.00

### DUCK REUBEN.

duck breast, gruyere, sauerkraut, French dressing, grilled on sourdough

18.00

### TOFU

spicy rouille, arugula, cucumber & carrot ribbons on a pretzel bun (v)

15.00

## Entrees

### SMOKED MUSHROOM CASSOULET

slow roasted white bean and vegetable cassoulet topped with  
smoked oyster mushroom and breadcrumbs (v)

25.00

### MOULES FRITES

garlic reisling sauce, garlic & herb frites

18.00

### DUCK BREAST

red wine vinegar & honey glazed duck breast with mashed  
sweet potato, slow roasted shallot & wilted kale

30.00

### GRILLED MAHI MAHI.

red pepper coulis over roasted brussel sprouts & potatoes

28.00

### STEAK FRITES AU POIVRE

N.Y Strip Steak with a black peppercorn brandy sauce over  
garlic & herb frites

35.00

(v) vegan  
\*tree nut allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness