

BAR Lizette

Autumn 2025 Menu

TWO MEATS + TWO CHEESE 25
ALL FOUR CHEESES 21

FROMAGE

Camembert
La Peral Bleu Cheese
Jasper Hill Cabot Clothbound Cheddar
Fromagerie Le Cret 1655, hard gruyere
Sheep's Milk Manchego, 3 mos.

CHARCUTERIE

Smoking Goose Capocollo di Dorman
Prosciutto

BREAD & BUTTER 8

Dead King Bakery sourdough & multi-grain
whipped herb butter ~ charred leek & honey butter ~ maldon sea salt butter

PICKLE PLATE 8

assorted homemade pickled vegetables, sweet little drops, caper berries & mixed olives

BRUSSEL SPROUTS 10

honey balsamic glaze with garlic yogurt & lemon zest

PANISSE 10

fried chickpea fritters with parmesan & rouille (v.o)

TARTE FLAMBEE 12

Delicata squash, goat cheese, shallot jam & micro greens in a puff pastry

ROASTED HEIRLOOM BABY BEETS 13

lemon whipped ricotta, dill, mint, hazelnuts, citrus vinaigrette

DUCK RILLETTE 14

grilled sourdough, mustard, pickled shallot, cornichons, cucumber, sweet drop peppers

TUNA TARTARE 20

caper, cornichon, shallot, dijon and herb tartare in endive boats with pickled serrano peppers & radish

MOULES 18

Calvados, cider & fennel broth served with baguette

GRILLED OCTOPUS 20

crispy potato with roasted garlic & anchovy aioli

<i>Soup</i>	FRENCH ONION SOUP	10
	SOUP DU JOUR	MP
<i>Salad</i> add-grilled chicken 6 steak 15 grilled shrimp 9	NICOISE <i>mixed greens, roasted brussel sprouts, pickled shallot, roasted potatoes, tuna & hard-boiled egg with a mustard vinaigrette</i>	14
	RADISH & ARUGULA SALAD <i>shaved radish, fresh mint, goat cheese, walnuts, honey vinaigrette & grilled baguette*</i>	12
	ENDIVE & CHICORY <i>Cabot clothbound cheddar, crispy pancetta, sweet drop peppers, hazelnuts and brown butter maple vinaigrette</i>	14
	FRIED PORTABELLA <i>hand breaded portabella mushroom on grilled sourdough with roasted red peppers, basil aioli, arugula & muenster cheese (v.o)</i>	15
	BURGER <i>8 oz hereford Beef, garlic aioli, munster cheese, caramelized onions, lettuce on a brioche bun</i>	17
<i>Sandwiches</i> <i>all sandwiches served with fries or side salad</i>	DUCK CONFIT GRILLED CHEESE <i>on sourdough with dijon and brandied cranberries</i>	18
	CHICKEN SCHNITZEL <i>fennel-apple slaw, red cabbage & housemade pickles on a toasted pretzel bun</i>	17
	SEARED SCALLOPS <i>in herbed butter over clam risotto</i> <i>wine pairing suggestion: Jean Michel Gautier Vouvray</i>	32
	POULET A MOUTARDE <i>herb seared chicken breast in a dijon cream sauce over Comté pomme aligot served with a salad of chicory, shaved fennel & radish and honey vinaigrette</i> <i>wine pairing suggestion: Albert Bichot Macon-Villages Chardonnay</i>	26
	RABBIT COQ AU REISLING <i>braised rabbit leg in a riesling velouté with pancetta, mushroom & carrot</i> <i>wine pairing suggestion: Louis Sipp Pinot Blanc</i>	30
<i>Entrees</i>	HONEY ROASTED DELICATA SQUASH <i>with puy lentils, garlic citrus yogurt & microgreens (v.o)</i> <i>wine pairing suggestion: Domaine Guy Mardon Gamay</i>	25
	STEAK DIANE <i>8oz Bavette Steak, brandied dijon sauce with truffled potato parvé served with a salad of chicory, shaved fennel & radish and honey vinaigrette</i> <i>wine pairing suggestion: John Sloat Cabernet Sauvignon</i>	43

(v.o) vegan optional
*tree nut allergy

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