

BAR Lizette

BREAD & EVOO DIP 9

extra virgin olive oil, white balsamic vinegar, sun dried tomato, olives, roasted garlic & fennel seed

PICKLE PLATE 8

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

DEVILED EGGS (4) 8 with smoked flying fish roe

PANISSE 10

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

POTATO PAVE 12

thinly sliced potato slow cooked in duck fat, flash fried and served with truffled mornay

TARTE FLAMBEE 12

artichoke tapenade, goat cheese, rosemary oil in puff pastry

BURRATA 14

grilled baby zucchini & herbed caper vinaigrette with grilled sourdough

GRILLED BROCCOLINI CAESAR 12

caesar dressing, herbed breadcrumb & fresh grated parm

SMOKED SALMON RILLETTE 16

dill cream cheese & capers, served with grilled sourdough

MOULES 19

garlic cream sauce, ramps, pickled shallot, baguette

FOUR CHEESES 22

THREE MEATS + THREE CHEESE 30

FROMAGE

Camembert

La Peral Bleu Cheese

Goat Rodeo Farm Bamboozle

Birchrun Hills Farm Fat Cat

Sheep's Milk Manchego, 3 mos.

CHARCUTERIE

Smoking Goose Capocollo di Dorman

Prosciutto

Salmon Rilette

(v) *vegan*, (v.o) *vegan optional*
*free nut allergy

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

SOUP

<i>FRENCH ONION SOUP</i>	10
<i>NEW ENGLAND CLAM CHOWDER</i>	10

SALAD

add-
grilled chicken 6
grilled shrimp 9

<i>RADISH & ARUGULA SALAD</i>	12
<i>shaved radish, fresh mint, goat cheese, walnuts, honey vinaigrette & grilled baguette*</i>	

<i>BERRY SALAD</i>	14
<i>fresh strawberries, blueberries & raspberries, Birchrun bleu cheese, mixed candied nuts, shaved red onion, baby kale & white balsamic vinaigrette*</i>	

<i>GRILLED BABY GEM</i>	13
<i>served warm, with lemon vinaigrette, radish, garlic croutons & shaved parm</i>	

SANDWICHES

all sandwiches served
with fries or side salad

<i>FRENCH ONION BURGER</i>	18
<i>8 oz hereford Beef, garlic aioli, gruyere cheese, caramelized onions, lettuce on a brioche bun</i>	

<i>CHICKEN SCHNITZEL</i>	17
<i>fennel-apple slaw, red cabbage & housemade pickles on a toasted pretzel bun</i>	

<i>PAN BAGNAT</i>	17
<i>tuna in a mustard vinaigrette, hardboiled egg, tomato, cucumber and micro arugula with olive tapenade on baguette</i>	

<i>COURGETTE SANDWICH</i>	15
<i>marinated and grilled zucchini, baby kale, quick pickled red onion & white bean hummus served on multigrain (v)</i>	

ENTREES

<i>TROUT ALMONDINE</i>	27
<i>escarole, brown butter, capers, sliced almond & grilled lemon</i>	

<i>POULET</i>	26
<i>roasted chicken breast and pomme aligote topped with beech mushrooms and sauce charcutière</i>	

<i>ROASTED LAMB SHOULDER</i>	27
<i>12 hour roasted shoulder of lamb with onion soubise, snap peas, fiddlehead ferns and mint pistachio gremolata*</i>	

<i>CHOU FARCI</i>	22
<i>stuffed cabbage with spiced lentils, mushrooms, and mirepoix topped with tomato sauce (v)</i>	

<i>NY STRIP</i>	55
<i>12 oz strip steak served with entrecôte sauce and fries</i>	