

Bar Lizette

ESTABLISHED MARCH 1 2023

Hors D'Oeuvres

| | |
|---|----------------|
| CRUDITE <i>assorted raw & pickled vegetables, garlic aioli (v.o)</i> | 8.00 |
| BREAD & BUTTER <i>Dead King Bakery sourdough bread, whipped herb butter, maldon salt (v.o)</i> | 6.00 |
| ROASTED BRUSSEL SPROUTS <i>parmesan</i> | 7.00 |
| PANISSE <i>fried chickpea fritters with rouille (v)</i> | 10.00 |
| TARTE FLAMBEE <i>herbed creme fraiche, caramelized onion & bacon</i> | 12.00 |
| BOURSIN <i>herbed Boursin cheese, marinated artichoke & blistered tomato served with baguette</i> | 13.00 |
| CHICKEN LIVER PATE <i>with sherry gelée, cornichons, whole grain mustard, sliced baguette</i> | 13.00 |
| SEARED SCALLOPS <i>pickled jalapeño, micro cilantro, & kale puree with coconut milk</i> | 16.00 |
| ESCARGOT <i>escargot & cremini mushrooms in garlic herb butter topped with parmesan & served with baguette</i> <i>individual serving (1-2)</i> <i>shareable serving (2-4)</i> | 12.00 18.00 |
| DUCK WINGS <i>5 wings marinated, confit & fried</i> | 23.00 |
| CHARCUTERIE BOARD <i>selection of 4 meats or cheese</i> <i>selection of 6 meats or cheese</i> <i>picante peppers, cornichons & whole grain mustard</i> | 28.00 32.00 |

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

Soup & Salad

add-
chicken 6
tofu 6
steak 15
swordfish 15

| | |
|--|-------|
| FRENCH ONION SOUP | 9.00 |
| SOUP DU JOUR | 7.00 |
| 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 & parmesan | 12.00 |

Sandwiches

| | |
|---|-------|
| CHICKEN SCHNITZEL homemade pickles, arugula & buttermilk herb dressing on a toasted pretzel bun | 15.00 |
| BURGER 8 oz hereford Beef, garlic aioli, munster cheese, caramelized onions, lettuce & tomato, brioche bun | 16.00 |
| DUCK REUBEN gruyere, sauerkraut, French dressing, grilled rye | 17.00 |
| TOFU spicy rouille, arugula, cucumber & carrot ribbons, pretzel bun (v) | 14.00 |

Entrees

| | |
|---|-------|
| DUCK BREAST red wine vinegar & honey glazed duck breast with mashed sweet potato, slow roasted shallot & wilted kale | 30.00 |
| MOULES FRITES garlic reisling sauce, garlic & herb frites | 18.00 |
| STEAK FRITES AU POIVRE N.Y Strip Steak with a black peppercorn brandy sauce over garlic & herb frites | 35.00 |
| SCHNITZEL A LA CREME chicken schnitzel, Spätzle, brussel sprouts, mushroom sherry cream sauce | 25.00 |
| SWORDFISH grilled swordfish with red pepper coulis over roasted potatoes served with brussel sprouts | 28.00 |
| SMOKED MUSHROOM CASSOULET slow roasted vegetable cassoulet topped with smoked oyster mushroom (v) | 25.00 |
| JOUES DE BOEUF braised beef cheek over mashed russet potatoes with butter & herb carrots | 25.00 |

(v) vegan

*tree nut allergy warning