

BAR Lizette

December 2025 Menu

THREE MEATS + THREE CHEESE 30

FOUR CHEESES 22

served with baguette & sourdough

FROMAGE

Camembert

La Peral Bleu Cheese

Jasper Hill Cabot Clothbound Cheddar

Birchrun Hills Farm Fat Cat

Sheep's Milk Manchego, 3 mos.

CHARCUTERIE

Smoking Goose Capocollo di Dorman

Prosciutto

Duck Rillette

BREAD & BUTTER 8

Dead King Bakery sourdough & multi-grain
miso honey butter ~ black garlic 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

BURRATA 20

roasted and spiced plum with toasted pepitas served with grilled sourdough

ROASTED HEIRLOOM BABY BEETS 13

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

STEAK TARTARE 20

caper, cornichon, shallot, dijon, anchovy and herb tartare over potato pave with saffron aioli

MOULES 18

Calvados, cider & fennel broth served with baguette

SOUP

FRENCH ONION SOUP

10

MUSHROOM BISQUE WITH TRUFFLE OIL

9

SALAD

add-
grilled chicken 6
steak 15
grilled shrimp 9

NICOISE

mixed greens, roasted brussel sprouts, pickled shallot, roasted potatoes, tuna & hard-boiled egg with a mustard vinaigrette

14

RADISH & ARUGULA SALAD

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

12

ENDIVE & CHICORY

Cabot clothbound cheddar, crispy pancetta, sweet drop peppers, hazelnuts and maple vinaigrette

14

SANDWICHES

all sandwiches served
with fries or side salad

FRIED PORTABELLA

hand breaded portabella mushroom on grilled sourdough with roasted red peppers, basil aioli, arugula & muenster cheese (v.o)

15

BURGER

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

17

DUCK CONFIT GRILLED CHEESE

on sourdough with dijon and brandied cranberries

18

CHICKEN SCHNITZEL

fennel-apple slaw, red cabbage & housemade pickles on a toasted pretzel bun

17

ENTREES

SEARED SCALLOPS

in herbed butter over clam risotto

32

wine pairing suggestion: Antonin Rodet Blanc de Blancs

POULET A MOUTARDE

herb seared chicken breast in a dijon cream sauce over Comté pomme aligot

26

wine pairing suggestion: Albert Bichot Macon-Villages Chardonnay

RABBIT COQ AU RIESLING

braised rabbit leg in a riesling velouté with pancetta, mushroom & carrot

30

wine pairing suggestion: Martin & Anna Arndorfer Grüner Veltliner

MUSHROOM BOURGUIGNON

over olive oil polenta

26

wine pairing suggestion: Valdoret Pinot Noir

BRAISED SHORT RIB

bacon, pearl onion, mirepoix over parsnip puree

mp

wine pairing suggestion: John Sloat Cabernet Sauvignon

(v.o) vegan optional
*tree nut allergy

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