

Bar Lizette

ESTABLISHED MARCH 1 2023

Hors D'Oeuvres

BREAD & BUTTER <i>Dead King Bakery sourdough bread, whipped herb butter, maldon salt (v.o)</i>	6.00
CRUDITE <i>assorted raw & pickled vegetables, garlic aioli (v.o)</i>	8.00
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, capers 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, cilantro, & kale puree with coconut milk</i>	16.00
DUCK WINGS <i>5 wings marinated, confit & fried over a bed of arugula</i>	23.00
ESCARGOT <i>escargot & cremini mushrooms in garlic herb butter topped with parmesan & served with baguette</i>	
<i>individual serving (1-2)</i>	12.00
<i>shareable serving (2-4)</i>	18.00
CHARCUTERIE BOARD <i>selection of 4 meats or cheese</i>	28.00
<i>selection of 6 meats or cheese</i>	32.00
<i>picante peppers, cornichons & whole grain mustard</i>	

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

<i>Soup</i>	FRENCH ONION SOUP	9.00
	SOUP DU JOUR	7.00
<i>Salad</i>	BISTRO SALAD	10.00
	add- chicken schnitzel 6 tofu 6 steak 15 swordfish 15	
	RADISH & ARUGULA SALAD	12.00
	shaved radish, fresh mint, goat cheese, walnuts, honey vinaigrette & grilled baguette*	
	CAESAR	12.00
	chopped kale & romaine, artichoke, capers, blistered cherry tomato, croutons & shaved parmesan	
<i>Sandwiches</i>	all sandwiches served with fries or side salad	
	CHICKEN SCHNITZEL	17.00
	homemade pickles, arugula & buttermilk herb dressing on a toasted pretzel bun	
	BURGER	17.00
	8 oz hereford Beef, garlic aioli, munster cheese, caramelized onions, lettuce & tomato, brioche bun	
	DUCK REUBEN	18.00
duck breast, gruyere, sauerkraut, French dressing, grilled on sourdough		
	TOFU	15.00
	spicy rouille, arugula, cucumber & carrot ribbons, pretzel bun (v)	
<i>Entrees</i>	SMOKED MUSHROOM CASSOULET	25.00
	slow roasted white bean and vegetable cassoulet topped with smoked oyster mushroom and breadcrumbs (v)	
	MOULES FRITES	18.00
	garlic reisling sauce, garlic & herb frites	
	DUCK BREAST	30.00
	red wine vinegar & honey glazed duck breast with mashed sweet potato, slow roasted shallot & wilted kale	
	JOUES DE BOEUF	25.00
braised beef cheek over mashed russet potatoes with butter & herb carrots		
GRILLED SWORDFISH	28.00	
red pepper coulis over roasted brussel sprouts & potatoes		
STEAK FRITES AU POIVRE	35.00	
N.Y Strip Steak with a black peppercorn brandy sauce over garlic & herb frites		

(v) vegan
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