

Bar Lizette

Summer 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

CHARCUTERIE

Smoking Goose Capocollo di Dorman
Prosciutto

BREAD & BUTTER 6

Dead King Bakery sourdough bread, whipped herb butter, maldon salt (v.o)

PICKLE PLATE 8

assorted homemade pickled vegetables, mixed olives, garlic aioli (v.o)

HARICOT VERT 7

with roasted cherry tomato in a mustard vinaigrette

PANISSE 10

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

TARTE FLAMBEE 12

herbed creme fraiche, caramelized onion & bacon

BOURSIN 13

herbed Boursin cheese, marinated artichoke, blistered tomato, capers
served with baguette

CHICKEN LIVER PATE 13

with sherry gelée, cornichons, whole grain mustard, sliced baguette

DUCK WINGS 23

marinated, confit, & fried over arugula with a smokey berry coulis

TUNA TARTARE 20

caper, cornichons, shallot, mustard & fresh herbs served in romaine boats

MOULES 18

pernod, melted leeks, cream, baguette

GRILLED OCTOPUS 20

crispy potato with roasted garlic & anchovy aioli topped with fresh herbs

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

Soup

FRENCH ONION SOUP

9

SOUP DU JOUR

MP

Salad

add-
grilled chicken 6
steak 15
grilled shrimp 9

NICOISE

mixed greens, pickled shallot, haricot vert, roasted potatoes, tuna & hard-boiled egg with a mustard mignonette

14

RADISH & ARUGULA SALAD

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

12

CAESAR

chopped kale & romaine, artichoke, capers, blistered cherry tomato, croutons & shaved parmesan

12

Sandwiches

all sandwiches served
with fries or side salad

FRIED PORTABELLA

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 REUBEN

duck confit, gruyere, sauerkraut, French dressing, grilled on sourdough

18

CHICKEN SCHNITZEL

homemade pickles, arugula & buttermilk herb dressing on a toasted pretzel bun

17

Entrees

CATCH OF THE DAY

with crispy garlic, tomato confit & wilted kale

MP

POULET A MOUTARDE

roasted chicken quarter in a dijon cream sauce with haricot vert & comte pomme aligot

26

DUCK À L'ORANGE

orange gastrique, watercress & pea tendrils, pickled fennel, berries

30

SMOKED MUSHROOM CASSOULET

slow roasted white bean and vegetable cassoulet topped with smoked oyster mushroom and breadcrumbs (v)

25

STEAK FRITES MARCHAND DE VIN

10oz hanger steak in a red wine, shallot & mushroom reduction with hand-cut fries & mixed greens

35

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

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