

BAR Lizette

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

DEVILED EGGS (4) 8

with smoked fly fish roe

BRUSSEL SPROUTS 10

honey balsamic glaze with garlic yogurt & lemon zest

PANISSE 10

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

TARTE FLAMBEE 12

artichoke tapenade, goat cheese, rosemary oil in puff pastry

BURRATA 18

brûléed fig and balsamic reduction toasted pepitas served 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 18

Calvados, cider & fennel broth served with baguette

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

Salmon Rilette

<i>SOUP</i>	<i>FRENCH ONION SOUP</i>	10
	<i>MUSHROOM BISQUE WITH TRUFFLE OIL</i>	9
<i>SALAD</i>	<i>NICOISE</i>	14
	mixed greens, roasted brussel sprouts, pickled shallot, roasted potatoes, tuna & hard-boiled egg with a mustard vinaigrette	
	add-grilled chicken 6 grilled shrimp 9	12
	<i>RADISH & ARUGULA SALAD</i>	
	shaved radish, fresh mint, goat cheese, walnuts, honey vinaigrette & grilled baguette*	
	<i>ENDIVE & CHICORY</i>	14
	Cabot clothbound cheddar, crispy pancetta, sweet drop peppers, hazelnuts and maple vinaigrette	
<i>SANDWICHES</i>	<i>CHICKPEA & PICCALILLI</i>	15
	flash fried panisse on a pretzel bun with arugula and a housemade pickled vegetable, turmeric & mustard seed relish (v)	
	<i>FRENCH ONION BURGER</i>	17
	8 oz hereford Beef, garlic aioli, gruyere cheese, caramelized onions, lettuce on a brioche bun	
	<i>CROQUE MONSIEUR</i>	17
	prosciutto cotto, mornay, dijon and pickles on sourdough	
	<i>CHICKEN SCHNITZEL</i>	17
	fennel-apple slaw, red cabbage & housemade pickles on a toasted pretzel bun	
<i>ENTREES</i>	<i>SEARED SCALLOPS</i>	32
	in herbed butter over clam risotto	
	<i>wine pairing suggestion: Antonin Rodet Blanc de Blancs</i>	
	<i>POULET A MOUTARDE</i>	26
	herb seared chicken breast in a dijon cream sauce over Comté pomme aligot	
	<i>wine pairing suggestion: Albert Bichot Macon-Villages Chardonnay</i>	
<i>RABBIT COQ AU RIESLING</i>	30	
braised rabbit leg in a riesling velouté with pancetta, mushroom & carrot		
<i>wine pairing suggestion: Martin & Anna Arndorfer Grüner Veltliner</i>		
<i>MUSHROOM BOURGUIGNON</i>	26	
over Castle Valley Mill polenta (v)		
<i>wine pairing suggestion: Valdoret Pinot Noir</i>		
<i>RIB ETE</i>	55	
green peppercorn au poivre & truffled potato pave		
<i>wine pairing suggestion: John Sloat Cabernet Sauvignon</i>		

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

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