

BAR Lizette

BREAD & EVOO DIP 9

extra virgin olive oil, white balsamic vinegar, sun dried tomato, olives, roasted garlic & fennel seed

PICKLE PLATE 8

assorted homemade pickled vegetables, sweet little drops, caper berries & mixed olives with garlic aioli

DEVILED EGGS (4) 8 with smoked flying fish roe

PANISSE 10

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

POTATO PAVE 12

thinly sliced potato slow cooked in butter, flash fried and served with truffled mornay

TARTE FLAMBEE 12

artichoke tapenade, goat cheese, rosemary oil in puff pastry

ROASTED BEETS 14

over a bed of whipped ricotta with pickled shallot, micro herbs and walnut vinaigrette

GRILLED BROCCOLINI CAESAR 12

caesar dressing, herbed breadcrumb & fresh grated parm

SMOKED SALMON RILLETTE 18

dill cream cheese & capers, served with grilled sourdough

MOULES 19

garlic & herb cream sauce with spring onion tops, baguette

FOUR CHEESES 22

THREE MEATS + THREE CHEESE 30

served with assorted pickles, fresh fruit, and nuts*

FROMAGE

Camembert

Birchrun Bleu Cheese

Goat Rodeo Farm Bamboozle

Birchrun Hills Farm Fat Cat

Sheep's Milk Manchego, 3 mos.

CHARCUTERIE

Smoking Goose Capocollo di Dorman

Prosciutto

Salmon Rillettes

(v) *vegan*, (v.o) *vegan optional*

*nut/seed allergy

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

SOUP

FRENCH ONION SOUP VICHYSSEOISE

10
9

SALAD

add-
grilled chicken 6
grilled shrimp 9

RADISH & ARUGULA SALAD

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

13

HEIRLOOM TOMATO SALAD

persillade sauce, dehydrated olives, Birchrun bleu cheese, shallots &
red wine vinaigrette

14

GRILLED BABY GEM

served warm, with lemon vinaigrette, candy stripe baby beets, garlic
croutons & shaved parm

14

SANDWICHES

all sandwiches served
with fries or side salad

FRENCH ONION BURGER

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

18

CHICKEN SCHNITZEL BLT

shaved romaine, thick cut bacon, tomato, dill pickle remoulade
on a pretzel bun

18

PAN BAGNAT

tuna in a mustard vinaigrette, hardboiled egg, tomato, cucumber and
micro arugula with olive tapenade on baguette

17

COURGETTE SANDWICH

marinated and grilled zucchini, chicory, quick pickled red onion &
white bean hummus served on multigrain (v)

15

ENTREES

TROUT ALMONDINE

escarole, brown butter, capers, sliced almond & grilled lemon

28

POULET ROTI

roasted bone in chicken breast served with potatoes & baby carrots,
balsamic shallots and natural jus

27

ROASTED LAMB SHOULDER

12 hour roasted shoulder of lamb with onion soubise, English peas
and mint pistachio gremolata*

29

CHOU FARCI

stuffed cabbage with spiced lentils, mushrooms, and mirepoix topped
with tomato sauce and breadcrumbs (v)

22

FLANK STEAK LYONNAISE

haricot verts, crispy potato, chicory & green peppercorn vinaigrette

40