

Bar Lizette

ESTABLISHED MARCH 1 2023

Hors D'Oeuvres

CRUDITE <i>assorted raw & pickled vegetables, garlic aioli (v.o)</i>	8.00
BREAD & BUTTER <i>Dead King Bakery sourdough bread, whipped herb butter, maldon salt (v.o)</i>	5.00
GRILLED ASPARAGUS <i>hollandaise</i>	8.00
CHICKEN LIVER PATE <i>with sherry gelée, cornichons, whole grain mustard, sliced baguette</i>	13.00
BOURSIN <i>herbed Boursin cheese, marinated artichoke & blistered tomato served with grilled sourdough</i>	12.00
ESCARGOT <i>escargot & cremini mushrooms in garlic herb butter topped with parmesan served with grilled sourdough</i>	16.00
TARTE FLAMBEE <i>herbed creme fraiche, caramelized onion & bacon</i>	12.00
SEARED SCALLOPS <i>pickled jalapeño, micro cilantro, & kale puree with coconut milk</i>	16.00
DUCK WINGS <i>5 wings marinated, confit & fried</i>	23.00
CHARCUTERIE BOARD <i>selection of 4 meats or cheese</i> <i>selection of 6 meats or cheese</i> <i>cornichons & whole grain mustard, picante peppers, walnuts, homemade onion jam, seasonal fruit & honey *</i>	28.00 32.00

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

Soup & Salad

FRENCH ONION SOUP	9.00
SOUP DU JOUR	7.00
CHICKPEA & KALE SALAD <i>chopped kale, mixed greens, blistered tomatoes, crispy chickpeas, cashew crumble & a caper tahini dressing (v) *</i>	12.00
BISTRO SALAD <i>mixed greens, shallot, fresh herbs, croutons, citrus vinaigrette (v)</i>	10.00
RADISH & ARUGULA SALAD <i>shaved radish, fresh mint, goat cheese, walnuts, honey vinaigrette & grilled baguette *</i>	12.00

Sandwiches

CHICKEN SCHNITZEL <i>homemade pickles, arugula & garlic aioli on a toasted pretzel bun</i>	15.00
BURGER <i>8 oz hereford Beef, garlic aioli, munster cheese, caramelized onions, lettuce & tomato, brioche bun</i>	16.00
DUCK REUBEN <i>guyere, sauerkraut, French dressing, grilled rye</i>	17.00
TOFU <i>spicy rouille, arugula, cucumber & carrot ribbons, pretzel bun (v)</i>	14.00

Entrees

DUCK BREAST <i>red wine vinegar & honey glazed duck breast with mashed sweet potato, slow roasted shallot & wilted kale</i>	30.00
MOULES FRITES <i>garlic reisling sauce, garlic & herb frites</i>	18.00
STEAK FRITES <i>NY Strip Steak, tarragon compound butter, watercress, garlic & herb frites</i>	33.00
ESCALOPE A LA CREME <i>chicken schnitzel, Spätzle, asparagus, mushroom sherry cream sauce</i>	26.00
SWORDFISH NICOISE <i>grilled swordfish, tarragon, asparagus, capers, artichoke, cherry tomato, red onion, red bliss potatoes, red wine vinaigrette</i>	32.00
RISOTTO <i>seared oyster mushroom, lavender risotto, cashew parmesan (v) *</i>	25.00

(v) vegan
*tree nut allergy warning