

CHURCH & State

HORS D'OEUVRES

Olives Marinées ✓ picholine, castelvetroano & niçoise	6.
Le Cachat ✓ herbed goat cheese, lavender, honey, toasted baguette	10.
Œufs Farcis deviled eggs, paprika, lardon, chive	12.
<i>each</i>	2.
Tarte aux Asperges roasted asparagus tart, housemade ricotta, preserved lemon	12.
Tarte à l'Oignon caramelized onions, gruyère cheese, applewood smoked bacon	12.
Steak Tartare strauss family farms grass fed beef, mesclun salad, french fries	18.
Moules Marinières p.e.i. mussels, celery, shallots, cream, french fries, aioli	19.
Soupe à l'Oignon Gratinée french onion soup, baguette, emmentaler	12.
Escargots de Bourgogne en Croûte wild burgundy snails, garlic butter, puff pastry	18.
<i>each</i>	3.
Os à Moelle roasted marrow bone, marinated radish salad	17.

SALADES

Salade d'Épeautre farro, haricot vert, arugula, frisée, pickled egg, parmesan	13.
Salade d'Endives ✓ endive, fourme d'ambert, candied walnuts, shallot, watercress, sherry vinaigrette	15.
Salade de Roquette ✓ arugula, shaved fennel, parmesan, lemon vinaigrette	10.
Salade de Mesclun ✓ <i>baby greens, vegetable crudités, sherry vinaigrette</i>	10.

LES FROMAGES

P'tit Basque sheep, pyrenees mt. - france	
Tête de Moine cow, canton de bern – switzerland	
Camembert cow, paris - france	
Jeune Autize goat, vendée - france	
Saint Agur cow, auvergne - france	
<i>three cheeses</i>	21.
<i>five cheeses</i>	33.

HUÎTRES GLACÉES DU JOUR

Half Dozen Oysters daily selection, mignonette, lemon	18.
One Dozen Oysters daily selection, mignonette, lemon	36.

CHARCUTERIE DE LA MAISON

Foie de Volaille chicken liver mousse, port wine gelée, toasted baguette	16.
Charcuterie duck prosciutto, rabbit rillettes, chicken liver mousse, cured pork belly, pâté de campagne, pork butter, chicharrón, head cheese, mustard, pickled vegetables	
<i>Grande</i>	31.
<i>Petite</i>	20.

** hand crafted, cured & aged on premise**

PLATS PRINCIPAUX

Bouillabaisse provençal fish stew, prawn, mussels, clams, rock fish, fennel, potato, leek, rouille	28.
Truite Meunière idaho rainbow trout, red swiss chard, fingerling potato, capers, lemon, brown butter	29.
Lapin à la Moutarde braised rabbit, carrots, fingerling potatoes, fava beans, spring onions	31.
Magret de Canard maple leaf duck breast, kohlrabi, radishes, spinach, lemon confit	32.
Roulade de Porc pork belly roulade, parisian gnocchi, english pea, pesto, pickled rhubarb, arugula	25.
Jarret d'Agneau lamb shank, creamy polenta, pearl onion, carrot, snow pea, rosemary jus	29.
Steak Frites strauss family farms grass-fed flat iron steak, french fries, sauce béarnaise	35.

NOS GARNITURES

Pommes Frites ✓ french fries, aioli	8.
Choux-fleurs ✓ tricolor cauliflower, verjus	8.
Gratin de Macaronis et Fromage ✓ macaroni, gruyère, emmentaler, béchamel	10.

All of our products come from organic farms and have been compassionately raised without antibiotics or hormones
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
We are able to process a maximum of 3 credit cards per table

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