

# CHURCH & state


## LES BOISSONS DU JOUR

craft cocktail	8.
glass of white wine	8.
glass of red wine	9.
agua fresca	5.

## LES HUITRES DU JOUR

half dozen oysters	18.
one dozen oysters	36.
<i>**daily selection, mignonette, lemon**</i>	

## MENU PRIX FIXE \$23

Salade de Roquette   
*arugula, shaved fennel, parmesan,  
lemon vinaigrette*

or

Soupe du Jour  
*gazpacho, basil oil*

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Pork Belly Roulade  
*pork belly, farro,  
haricot vert, carrot, jus*

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Honey-Lavender Panna Cotta  
*fig compote, hazelnuts*

## CHARCUTERIE DE LA MAISON

Foie de Volaille 16.  
*chicken liver mousse, port  
wine gelée*

Charcuterie  
*duck prosciutto, pork rillettes,  
chicken liver mousse, cured pork  
belly, pâté de campagne, pork  
butter, chicharrón, head cheese,  
mustard, pickled vegetables*

grande 31.  
petite 20.

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

## HORS D'OEUVRES

Olives Marinées   <i>picholine, castelvetrano &amp; gaeta</i> 	6.
Le Cachat   <i>herbed goat cheese, lavender, honey</i> 	10.
Œufs Farcis   <i>deviled eggs, paprika, lardon, chive</i>	12.
Steak Tartare   <i>grass fed beef, mesclun salad, french fries</i>	18.
Soupe du Jour   <i>gazpacho, basil oil</i>	8.
Soupe à l'Oignon Gratinée   <i>french onion soup, crostini, emmentaler</i>	12.
Moules Marinières   <i>p.e.i. mussels, celery, shallots, cream, french fries, aioli</i>	19.
Escargots de Bourgogne en Croûte   <i>burgundy snails, garlic butter, puff pastry</i>	18. each 3.
Os à Moelle   <i>roasted marrow bone, marinated radish salad</i>	17.
Tarte à l'Oignon   <i>applewood smoked bacon, caramelized onion, emmentaler</i>	8.
Tarte aux Pêches   <i>peach tart, caramelized onion, brie, arugula</i>	10.

## LES SALADES

Salade d'Endives 	15.
<i>endive, apples, fourme d'ambert, candied walnuts, shallot, watercress, sherry vinaigrette</i>	
Salade de Courgette 	11.
<i>shaved zucchini, lemon dijon vinaigrette, pine nuts, tomato confit, frisée, olive</i>	
Salade Niçoise	18.
<i>seared yellowfin tuna, fingerling potatoes, olives, bell peppers, soft boiled egg, niçoise olives, vinaigrette</i>	
Salade de Roquette 	9.
<i>arugula, shaved fennel, parmesan, lemon vinaigrette</i>	

## LES SANDWICHES

Tartine de Légume 	13.
<i>spring vegetable tartine, avocado, pesto</i>	
Jambon et Chèvre	14.
<i>ham, goat's cheese, sweet cream butter, baguette</i>	
Croque Madame	18.
<i>nueske ham, gruyère, raclette, emmentaler, mornay sauce, fried egg, brioche</i>	
<i>*all sandwiches are served with choice of french fries or salad*</i>	

## PLATS PRINCIPAUX

Quiche   <i>leek, onion, spinach, bacon, mesclun salad</i>	12.
Omelette   <i>spinach, goat's cheese, mesclun salad</i> 	14.
Légumes de Printemps   <i>organic quinoa, spring vegetables, chives, jus vinaigrette</i> 	18.
Truite Meunière   <i>idaho rainbow trout, swiss chard, potato, brown butter, capers, lemon. crostini</i>	29.
Bouillabaisse   <i>provençal fish stew, mussels, clams, fennel, potato, leek, crostini, rouille</i>	28.
Salade de Poulet   <i>roasted organic chicken breast, mesclun, fingerling potatoes, pickled onion, croutons</i>	19.
Steak Frites   <i>strauss family farm grass-fed flat iron steak, french fries, sauce béarnaise</i>	35.
petite assiette	20.

## LES FROMAGES

P'tit Basque   <i>sheep, pyrenées - france</i>	
Douceur du Jura   <i>cow, jura - france</i>	
Tête de Moine   <i>cow, canton de bern - switzerland</i>	
Jeune Autize   <i>goat, vendée - france</i>	3 cheeses 21.
St Agur   <i>cow, auvergne - france</i>	5 cheeses 33.

## GARNITURES

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