

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 Pêches peach tart, caramelized onion, brie, arugula	10.
Tarte à l'Oignon caramelized onions, gruyère cheese, applewood smoked bacon	8.
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 de Courgettes ✓ shaved zucchinis, lemon dijon vinaigrette, pine nuts, tomato confit, frisée, olive	11.
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 Tomates Patrimoniales ✓ heirloom tomato, burrata, basil seed, balsamic	12.

LES FROMAGES

P'tit Basque sheep, pyrenees mt. - france	
Tête de Moine cow, canton de bern – switzerland	
Douceur du Jura cow, jura - 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, pork 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

Légumes de Printemps ✓ organic quinoa, spring vegetables, chives, jus vinaigrette	21.
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.
Pintade Farcie guinea hen breast stuffed with foie gras, confit leg, potato, beech mushroom, asparagus	33.
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, summer squash, roasted eggplant, rosemary jus	29.

Steak Frites strauss family farms grass-fed flat iron steak, french fries, sauce béarnaise	35.
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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

Follow us on Instagram: @churchandstatebistro