

DINNER MENU

- marinated olives** ✓ picholine, castelvetrano & niçoise 6.
- le cachat** ✓ herbed goat cheese, lavender, honey, toasted baguette 10.
- daily oyster selection** mignonette, lemon *Half Dozen* 18. *Dozen* 36.
- zucchini salad** ✓ lemon dijon vinaigrette, pine nuts, tomato confit, frisée, olive 11.
- endive salad** ✓ fourme d'ambert, candied walnuts, shallot, watercress, sherry vinaigrette 15.
- arugula salad** ✓ shaved fennel, parmesan, lemon vinaigrette 10.
- heirloom tomato salad** ✓ burrata, basil seed, balsamic 12.
- deviled eggs** paprika, lardon, chive 12. (*each 2.*)
- steak tartare** strauss family farms grass fed beef, mesclun salad, french fries 18.
- cheese selection** ✓ tomme de brebis, challerhocker, camembert, saint agur 18. (*four cheeses*)
- 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 *Grande* 31.
Petite 20.
- french fries** ✓ french fries, aioli 8.
- green beans** ✓ shallot confit, candied almonds 9.
- onion tart** caramelized onions, gruyère cheese, applewood smoked bacon 8.
- peach tart** ✓ caramelized onion, brie, arugula 10.
- mussels marinières** celery, shallots, cream, french fries, aioli 19.
- french onion soup** baguette, emmentaler 12.
- wild burgundy snails** garlic butter, puff pastry 18. (*each 3.*)
- roasted bone marrow** marinated radish salad 17.
- pork belly** apples, garlic puree, sherry gastrique, watercress 13.
- macaroni & cheese gratin** ✓ macaroni, gruyère, emmentaler, béchamel 10.
- summer vegetables** ✓ organic quinoa, tomato confit, verjus 19.
- bouillabaisse** provençal fish stew, prawn, mussels, clams, rock fish, fennel, potato, leek, rouille 28.
- mediterranean seabass** ratatouilles, sauces vertes 29.
- mary's chicken breast** carrot-orange puree, beech mushroom, pee wee potato, asparagus, jus 25.
- king cole duck breast** beets, cipolini onion, pistachio, cocoa nib 32.
- cassoulet** braised lamb shoulder, duck confit, pork sausage 34.
- steak frites** strauss family farms grass-fed flat iron steak, french fries, sauce béarnaise 35.

*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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