

THANK YOU FOR SHARING 9 YEARS WITH US !

We are proud to celebrate our 9th anniversary by showcasing some of the benchmark dishes that have helped solidify Church & State as the cornerstone of French Bistro dining in L.A. We could not have done it without our valued guests, and to thank you, we are using our 2008 prices on the classics (highlighted in blue).

Merci beaucoup et Bon Appetit!
Yassmin & Tony

- marinated olives** ✓ picholine, castelvetrano & niçoise 6.
- daily oyster selection** mignonette, lemon half dozen 18. dozen 36.
- le cachat** herbed goat cheese, lavender, honey, toasted baguette (classic) 8.
- zucchini salad** ✓ lemon dijon vinaigrette, pine nuts, tomato confit, frisée, olive 11.
- endive salad** ✓ fourme d'ambert, candied walnuts, shallot, watercress, sherry vinaigrette 15.
- heirloom tomato salad** ✓ burrata, basil seed, balsamic 12.
- salade lyonnaise** frisee, soft egg, lardon, sherry vinaigrette (classic) 12.
- deviled eggs** paprika, lardon, chive 12. (each 2.)
- steak tartare** strauss family farms grass fed beef, mesclun salad, french fries 18.
- cheese selection** ✓ livarot, jeune autize, larrun-gatza, 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.
- soupe à l'oignon** french onion soup, baguette, emmentaler (classic) 10.
- peach tart** ✓ caramelized onion, brie, arugula 10.
- onion tart** caramelized onions, gruyere cheese, Applewood smoked bacon (classic) 7.
- crab cake** celery root remoulade, arugula 13.
- wild burgundy snails** garlic butter, puff pastry 18. (each 3.)
- moules marinières** prince edward island mussels, celery, shallots, cream, french fries, aioli (classic) 16.
- 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.
- saumon** slow-cooked scottish salmon, du puy lentil, pickled red onion (classic) 18.
- bouillabaisse** provençal fish stew, prawn, mussels, clams, rock fish, fennel, potato, leek, rouille 28.
- wild boar tagliatelle** braised wild boar shoulder, tomato confit, parmesan 23.
- king cole duck breast** beets, cippolini onion, pistachio, cocoa nib 32.
- poulet à la bourgeoise** chicken, fingerling potato, carrot, bacon, jus (classic) 21.
- cassoulet** braised lamb shoulder, duck confit, pork sausage 34.
- boeuf bourguignon** beef stew, pearl onion, mushroom (classic) 24.
- 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

follow us on instagram: @churhandstatebistro