

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

LUNCH MENU

three course menu daily market selection 23.

marinated olives ✓ picholine, castelvetrano & niçoise 6.

half dozen oysters daily selection, mignonette, lemon 18.

le cachat herbed goat cheese, lavender, honey, toasted baguette (classic) 8.

arugula salad ✓ shaved fennel, parmesan, lemon vinaigrette 10.

heirloom tomato salad ✓ burrata, basil seed, balsamic 12.

salade lyonnaise frisee, soft egg, lardon, sherry vinaigrette 12.

deviled eggs paprika, lardon, chive 12. (each 2.)

steak tartare strauss family farms grass fed beef, mesclun salad, french fries 18.

chicken liver mousse port wine gelée, toasted baguette 16.

cheese selection ✓ livarot, jeune autize, larrun-gatza, saint agur 18. (four cheeses)

charcuterie board 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.

soupe du jour 8.

soupe à l'oignon french onion soup, baguette, emmentaler (classic) 10.

crab cake celery root remoulade, arugula 13.

cured salmon tartine preserved lemon cream cheese, capers, pickled red onion, dill 16.

peach tart caramelized onion, brie, arugula 10.

onion tart caramelized onions, gruyere cheese, applewood smoked bacon (classic) 7.

wild burgundy snails garlic butter, puff pastry 18. (each 3.)

moules marinieres prince edward island mussels, celery, shallots, cream, french fries, aioli (classic) 16.

roasted bone marrow marinated radish salad 17.

green beans ✓ shallot confit, candied almonds 9.

french fries ✓ french fries, aioli 8.

macaroni & cheese gratin ✓ macaroni, gruyère, emmentaler, béchamel 10.

niçoise salad seared yellowfin tuna, fingerling potatoes, olives, bell peppers, soft boiled egg, olives 18.

chicken breast salad roasted organic chicken breast, mesclun, fingerling potatoes, pickled onion, croutons 17.

omelette ✓ spinach, goat's cheese, mesclun salad 13.

pork belly sandwich dijon mustard, arugula salad, heirloom tomato 14.

croque madame nueske ham, gruyère, raclette, emmentaler, fried egg, choice of fries or salad 18.

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.

poulet à la bourgeoise chicken, fingerling potato, carrot, bacon, jus (classic) 21.

boeuf bourguignon beef stew, pearl onion, mushroom (classic) 24.

steak frites strauss family farms grass-fed flat iron steak, french fries, sauce béarnaise 35.
small plate 20.

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