

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 10.

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

spanish mackerel granny smith apple, roasted garlic puree, fennel, chive oil 14.

deviled eggs smoked 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 ✓ brillat-savarin, tomme de chèvre, larrun-gatza, bleu d'auvergne 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, crostini, emmentaler 12.

onion tart caramelized onion cream, gruyere cheese, applewood smoked bacon 10.

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

moules marinieres prince edward island mussels, celery, shallots, cream, french fries, aioli 19.

roasted bone marrow marinated radish salad 17.

brussels sprouts ✓ candied walnuts, anchovy vinaigrette, fine herbs 9.

french fries ✓ french fries, aioli 8.

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

fall vegetables ✓ organic quinoa, beet puree, chives 19.

omelette ✓ spinach, herbed goat cheese, mesclun salad 12.

quiche leek, onion, spinach, bacon, mesclun salad 12.

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

niçoise salad seared albacore tuna, fingerling potatoes, haricot vert, soft boiled egg, olive tapenade 18.

croque madame ham, gruyère, raclette, emmentaler, fried egg 18.

boar sandwich caramelized onion, cranberry compote, dijon cream, parmesan 16.

chicken breast salad mary's chicken breast, mesclun salad, pickled shallots, cherry tomato 17.

bouillabaisse provençal fish stew, prawn, mussels, clams, rock fish, fennel, potato, leek, rouille 28.

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

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