

CHURCH on Sunday

----- PRIX FIXE -----

Crostini

romesco, white anchovy, pimiento aioli

Blood Sausage

potato puree, roasted apples, pearl onion
and

Mesculun Salad ✓

fin herbs, pickled shallots, vegetable crudite

Côtes de Provence, Château Gabriel 2016 [Cinsault, Grenache, Syrah]

Choice of:

Fall Vegetables ✓

organic quinoa, tomato confit, verjus

Vouvray Sec "Clos de la Biche" Domaine Pichot 2015 [Chenin Blanc]

or

Scottish Salmon

saffron cream sauce, leeks, confit tomato, chive oil
Givry "Meix au Roi" Danjean-Bertoux 2014 [Pinot Noir]

or

King Cole Duck Breast

pumpkin puree, wild mushrooms, garlic
"Les Vignes d'a Cote" Cuilleron a Chavanay 2016 [Syrah]

Sweet Potato Pie

chantilly cream, cranberry compote
Val de Mer "Brut Non Dosé" Patrick Piuze NV [Chardonnay]

Prix Fixe 55.

Wine Pairing 26.

----- A LA CARTE -----

Olives Marinées ✓ marinated picholine, castelvetrano, gaeta 6.

Planche de Charcuterie house-made pâtés & terrines, duck prosciutto, pickled vegetables 20./31.

Plateau de Fromages ✓ three cheeses 21. five cheeses 33.

Mousse de Volaille chicken liver mousse, port wine gelée, toasted baguette 16.

Le Cachat herbed goat cheese, lavender, honey, toasted baguette 10.

Œufs Farcis deviled eggs, pimenton, lardon, chive 12. **each** 2.

Soupe à l'Oignon french onion soup, baguette, emmentaler 12.

Salade Lyonnaise frisee, soft egg, lardon, sherry vinaigrette 12.

Arugula Salad ✓ shaved fennel, parmesan, lemon vinaigrette 10.

beet salad ✓ goat cheese, frisee, apple cider vinaigrette, almond 12.

Onion Tart caramelized onions, gruyère cheese, applewood smoked bacon 8.

Wild Burgundy Snails garlic butter, puff pastry 18. (each 3.)

Moules Marinieres prince edward island mussels, celery, shallots, cream, french fries, aioli 19.

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

Poulet roasted chicken breast, french fries, jus 25.

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

Pommes Frites ✓ french fries, aioli 8.

Haricots Verts ✓ string beans, shallot confit, candied almonds 9.

Gratin de Macaronis et Fromages ✓ 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.

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