

CHURCH & state

EST. 2008

- 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 10.
- arugula salad** ✓ shaved fennel, parmesan, lemon vinaigrette 10.
- endive salad** ✓ fourme d'ambert, candied walnuts, shallot, watercress, sherry vinaigrette 15.
- beet salad** ✓ goat cheese, frisee, apple cider vinaigrette, almond 12.
- salade lyonnaise** frisee, soft egg, lardon, sherry vinaigrette 12.
- deviled eggs** smoked paprika, lardon, chive 12. (each 2.)
- steak tartare** strauss family farms grass fed beef, mesclun salad, french fries 18.
- cheese selection** ✓ brillat savarin, tomme de chèvre, larrun-gatza, bleu d'auvergne 18. (four cheeses)
- chicken liver mousse** port wine gelée, toasted baguette 16.
- charcuterie** duck prosciutto, chicken liver mousse, cured pork belly, pâté de campagne, pork butter, head cheese, mustard, pickled vegetables grande 31. petite 20.
- french fries** ✓ french fries, aioli 8.
- brussels sprouts** ✓ anchovy vinaigrette, candied walnut 9.
- soupe à l'oignon** french onion soup, baguette, emmentaler 12.
- wild mushroom tart** mushroom duxelle, emmentaler, sautéed mushroom, pickled shallot 12.
- onion tart** caramelized onions, gruyere cheese, applewood smoked bacon 10.
- wild burgundy snails** garlic butter, puff pastry 18. (each 3.)
- moules marinières** prince edward island mussels, celery, shallots, cream, french fries, aioli 19.
- roasted bone marrow** marinated radish salad 17.
- macaroni & cheese gratin** ✓ macaroni, gruyère, emmentaler, béchamel 10.
- fall vegetables** ✓ organic quinoa, tomato confit, verjus 19.
- scottish salmon** du puy lentil, pickled red onion 24.
- bouillabaisse** provençal fish stew, prawn, mussels, clams, rock fish, fennel, potato, leek, rouille 28.
- wild boar tagliatelle** braised wild boar shoulder, tomato confit, parmesan 34.
- coq au vin** braised mary's chicken, glazed carrot, button mushroom, pee wee potato, red wine sauce 36.
- king cole duck breast** beets, cippolini onion, pistachio 32.
- cassoulet** cannellini beans, braised lamb shoulder, 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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