

# CHURCH on Sunday

## ----- Prix Fixe -----

### **Fish & Chips**

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### **Mesclun Salad** ✓

*fin herbs, pickled shallots, vegetable crudite  
and*

### **Wild Boar Tagliatelles**

*house made tagliatelle, braised wild boar, parmesan  
Mâcon-Fuisse "Le Haut de Fuissé" Pierre Vessigaud 2014 [Chardonnay]*

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Choice of:

### **Winter Vegetables** ✓

*organic quinoa, tomato confit, verjus  
Anjou "Les Rangs de Long" Domaine de la Soucherie 2015 [Chenin Blanc]  
or*

### **Scottish Salmon**

*du puy lentil, carrot, pickled red onion  
Hautes Côtes de Nuit "Vieilles Vignes" Olivier Jouan 2014 [Pinot Noir]*

or

### **Duck Breast**

*braised red cabbage, roasted apple, pomegranate, duck jus  
"Les Vignes d'a Coté" Yves Cuilleron 2016 [Syrah]*

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### **Chocolate Lava Cake**

*Red wine poached pear, vanilla ice cream  
Riveslates, "Ambré", Domaine Gardies 1998 [Grenaches]*

**Prix Fixe 55.**

**Wine Pairing 26.**

## ----- A La Carte -----

**Marinated Olives** ✓ *marinated picholine, castelvetro, gaeta 6.*

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

**Cheese Board** ✓ *camembert, tomme de chèvre, p'tit basque, bleu d'auvergne 18. (four cheeses)*

**Deviled Eggs**, *smoked paprika, bacon, chive, crouton 12. (each 2.)*

**Chicken Liver Mousse**, *port wine gelée, toasted baguette 16.*

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

**French Onion Soup**, *baguette, emmentaler 12.*

**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, candied almond 12.*

**Onion Tart** *caramelized onions, gruyère cheese, applewood smoked bacon 11.*

**Roasted Bone Marrow** *marinated radish salad 17.*

*add a whiskey luge 6.*

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

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

**Bouillabaisse** *provençal fish stew, prawn, mussels, clams, rock fish, fennel, potato, leek, rouille 30.*

**Coq au Vin** *braised mary's chicken, glazed carrot, button mushroom, pee wee potato, red wine sauce 27.*

**Cassoulet** *cannellini beans, braised lamb shoulder, duck confit, pearl onion 34.*

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

**French Fries** ✓, *aioli 9.*

**Brussels Sprouts** ✓ *anchovy vinaigrette, candied walnut 10.*

**Macaroni & Cheese Gratin** ✓ *macaroni, gruyère, emmentaler, béchamel 12.*

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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