

- marinated olives** ✓ picholine, castelvetroano & 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, mesclun, apple cider vinaigrette, almond 12.
- winter farro salad** ✓ roasted vegetables, treviso, apple, pickled egg 16.
- deviled eggs** smoked paprika, bacon, chive 12. (*each 2.*)
- steak tartare** strauss family farms grass fed beef, mesclun salad, french fries 18.
- cheese selection** ✓ brillat savarin, tomme de chèvre, p'tit basque, 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 9.
- brussels sprouts** anchovy vinaigrette, candied walnut 10.
- lobster bisque** chestnut, celery, cream, cognac, chive 16.
- soupe à l'oignon** french onion soup, baguette, emmentaler 12.
- onion tart** caramelized onions, gruyere cheese, applewood smoked bacon 11.
- wild burgundy snails** garlic butter, puff pastry 18. (*each 3.*)
- moules marinières** prince edward island mussels, celery, shallots, cream, french fries, aioli 19.
- pork belly** green lentils, roasted carrot, pearl onion 17.
- macaroni & cheese gratin** ✓ macaroni, gruyère, emmentaler, béchamel 10.
- winter vegetables** ✓ organic quinoa, parsnip, celery root, red cabbage, tomato confit, verjus 19.
- forest mushroom tagliatelles** ✓ chanterelles, beech & oyster mushrooms, brussel sprouts 36.
- mediterranean seabass** bloomsdale spinach, endive, brown butter, fried capers 37.
- bouillabaisse** fish stew, prawn, mussels, clams, rock cod, fennel, potato, leek, rouille 30.
- coq au vin** braised mary's chicken, carrot, mushroom, pee wee potato, red wine sauce 28.
- king cole duck breast** braised red cabbage, roasted apple, pomegranate, duck jus 32.
- cassoulet** cannellini beans, braised lamb shoulder, duck confit, 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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