

CHURCH & State

Est. 2008
Celebrating 10 years!

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.
farmer's market radishes ✓ nasturtium butter, house cheese, puffed quinoa 9.
bibb lettuce salad ✓ fines herbs, parmesan, red wine vinaigrette 9.
deviled eggs smoked paprika, bacon, chive 12. (\$2 each)
steak tartare strauss family farms grass fed beef, mesclun salad, french fries 18.
four cheese selection ✓ brillat savarin, tomme de chèvre, p'tit basque, bleu d'auvergne, baguette 18.
chicken liver mousse port wine gelée, toasted baguette 16.
charcuterie duck prosciutto, chicken liver mousse, saucisson, pâté de campagne, pork butter,
head cheese, mustard, pickled vegetables, baguette 22.

french fries ✓ aioli 9.
french onion soup baguette, emmentaler 12.
onion tart caramelized onions, gruyere cheese, applewood smoked bacon 11.
gravlax tart caraway crème, cherry smoked salmon roe, pickled shallots, capers, dill 14.
tri-color roasted cauliflower dill, crème fraiche, sherry vinaigrette 9.
six wild burgundy snails garlic butter, puff pastry 18. (\$3 each)
grilled prawns spiced coconut cream, radishes, coriander, chili oil 17.
macaroni & cheese gratin ✓ macaroni, gruyère, emmentaler, béchamel 10.
roasted bone marrow marinated radish salad 17. add a whiskey luge 6.

vegetables barigoule ✓ baby carrots, sherry vinaigrette 17. add quinoa 4. add poached egg 4.
english pea agnolotti ✓ snow pea, lemon confit, parmigiano-reggiano 16.
PEI mussels fennel, shallots, watercress pistou, white wine, thyme 19.
bouillabaisse fish stew, prawns, mussels, clams, rock cod, fennel, potato, leek, rouille 30.
whole roasted Loup de Mer herb salad, fennel, arugula, thyme, grilled lemon 30.
white oak grilled pork tenderloin carrot star anise glaze, raw herb relish, peanuts 20.
roasted chicken half Mary's chicken, mustard, peewee potatoes, buttermilk aioli, grilled lemon 30.
braised lamb shank creamy polenta, sage, carrots, pearl onions, fava beans, rosemary jus 28.
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

follow us on instagram: @churchandstatebistro @cheftonyesnault @springlosangeles

4/15/2018