

CHURCH & State

EST 2008

CELEBRATING 10 YEARS!

baguette ✓ butter 4

marinated olives ✓ picholine, castelvetrano & niçoise 6

daily oyster selection, mignonette, lemon half dozen 18 dozen 36

le chat ✓ herbed goat cheese, lavender, honey, toasted baguette 10

arugula salad ✓ shaved fennel, parmesan, lemon vinaigrette 9

bibb lettuce salad ✓ fines herbs, shallots, parmesan, red wine vinaigrette 10

deviled eggs smoked paprika, bacon, chive 12 (\$2 each)

steak tartare, Strauss family farms grass fed beef, mesclun salad, french fries 18

four cheese ✓ trillium, tomme de chèvre, p'tit basque, forme d'ambert, baguette 18

chicken liver mousse, port wine gelée, toasted baguette 16

charcuterie, duck prosciutto, chicken liver mousse, saucisson, pâté de champagne, pork butter, head cheese, mustard, pickled vegetables, baguette 22

french fries ✓ aioli 6

french onion soup, baguette, emmentaler 12

farmer's market soup of the day ✓ 10

gravlax tart, apple smoked roe, pickled shallots, caraway crème, capers, dill 14

onion tart, caramelized onions, gruyere cheese, applewood smoked bacon 11

tri-color roasted cauliflower, dill, crème fraiche, sherry vinaigrette 9

six wild burgundy snails, garlic butter, puff pastry 18 (\$3 each)

macaroni & cheese gratin ✓ 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

branzino, manila clams, snow peas, tomato, potato, fennel, bell pepper, lemongrass 26

roasted chicken, half Mary's chicken, mustard, peewee potatoes, buttermilk aioli, grilled lemon 35

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

THIS MENU IS A SAMPLE OF OUR CURRENT OFFERINGS.
OUR MENU IS SEASONAL AND SUBJECT TO CHANGE.

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

5/30/2018