

# LE BARRICOU



## SOUPS

**Onion Gratinee \$6.50**

**Soup Du Jour P/A**

## HORS D'OEUVRES

**Escargots \$8**

In a garlic & parsley butter

**Le Barricou Salad \$10**

Organic beets, fennel, asparagus, apple, pear, celery root, carrots with champagne vinaigrette

**Bibb Salad \$9.50**

With garden herbs

**Salade De Mesclun \$7**

Market greens served with grape tomatoes, cucumber, and dijon vinaigrette.

**Roasted Beet Salad \$9**

apples, goat cheese, macadamia nuts, mixed greens served with sherry wine vinaigrette.

**Ravioli \$8/\$13**

House-made, Ricotta Stuffed Ravioli

**Grilled Asparagus \$10**

Organic asparagus, crispy poached egg w/basil-truffle oil

**Pan Seared Diver Scallops \$13**

Black Mission figs, asian pear, frisee, baby arugula with port wine reduction

## FROMAGES

**Daily Selection of Cheeses**

**One-\$5, Three-\$14, Five-\$23**

Ask your Server for Details

## MOULES FRITES

**Moules Provencale \$14**

Mussels with tomatoes, white wine, garlic & chipotle peppers with pommes frites

**Moules Mariniere \$14**

Mussels with white wine, garlic, & shallot with pommes frites

**Moules a la Orange \$14**

Mussels with fennel, tarragon, orange segments, white wine with pommes frites

**Moules au Pernod \$15**

Mussels with shaved fennel, tarragon, & pastis with pommes frites

**Moules a la Danoise \$14**

Mussels, blue cheese, sage, shaved red onion, basil, white wine with pommes frites

## ENTREES

**Coq Au Vin \$12.50**

Chicken stewed in red wine & served with mashed potatoes

**Macaroni au Gratin \$12**

Gruyere, parmesan, & bacon

**Vegetable Risotto \$12**

Seasonal market vegetables

**Pasta Du Jour P/A**

Home-made pasta of the day

**Shrimp & Linguine \$14**

Home-made linguine, arugula, zucchini, tomato, & white wine lemon sauce

**Oven Roasted Cod \$22**

Gnocchi, mushrooms, asparagus, & lemon sauce

**Bar Steak \$18**

All natural, Creekstone Farms, black angus hanger steak served with a shallot-red wine au jus and market watercress

**Steak Au Poivre \$30**

All natural, Creekstone Farms, black angus strip steak with green peppercorns and pommes frites

**Roasted Half Chicken \$18**

All natural, free range, half chicken with creamy polenta, baby vegetables & au jus

## LES SANDWICHES

**Grilled Chicken Sandwich \$9.95**

With avocado, tomato, provolone cheese, chipotle, mayonnaise on country bread. Served with mixed greens & pommes frites.

**Grilled Burger \$11.50**

All natural, Creekstone Farms black angus burger with pommes frites. add cheese or bacon \$1.5

**Croque Monsieur \$9.95**

With pommes frites.

## GARNITURES

**French Fries \$4.50**

**Garlic Mashed Potatoes \$4**

**Sautéed Baby Vegetables \$4**

**Sautéed Spinach \$4**

**Creamy Polenta \$4**

## *Cash only*

ATM available in the backroom.  
20% gratuity added for parties of six or more.  
We are available for private parties & catering.