

## HORS D'OEUVRES

### CRISPY BRUSSELS SPROUTS

*umami vinaigrette, green onion*  
\$9

### MACARONI AU GRATIN

*gruyere, bacon, parmesan*  
\$10

### ESCARGOT

*snails in a garlic & parsley butter*  
\$12

### MUSSELS MARINIÈRE

*white wine, shallot, herbs*  
\$13

*with frites* \$16

### STEAK TARTARE

*hand-cut pastured beef,  
quail egg, caraway crackers*  
\$15

### FROMAGES

*daily selection of  
cheese from  
Saxelby cheesemongers*

### OYSTERS

*on the half shell*

## SOUPES

### SOUP DU JOUR

\$8

### ONION GRATINÉE

\$10

## SALADES

### BEETS

*baby arugula, radish  
basil breadcrumb, spiced honey yogurt*  
\$9

### LE BARRICOU SALAD

*haricot vert, tomato, parmesan, croutons,  
Dijon vinaigrette*  
\$10

### TOMATO SALAD

*grilled little gem, crispy shallot, cucumber dressing*  
\$11

## PLATS

### DUCK CONFIT

*fresh pasta, artichoke, scallion*  
\$19

### COQ AU VIN

*red wine braised chicken, carrot, pearl onion, potato puree, lardon*  
\$19

### CORN RISOTTO

*shiitake, leek, parmesan*  
\$15

### RAINBOW TROUT

*spinach, mushroom, romesco*  
\$22

### GRILLED LAMB

*grass fed lamb sirloin, merguez sausage, ratatouille*  
\$25

### GRILLED BURGER

*1/2 lb grass fed Pat la Frieda burger on brioche with house made pickles  
served with hand cut pommes frites  
add cheese \$2.50, add bacon \$3*  
\$14

### STEAK FRITES

*Creekstone Farms hanger steak, hand cut pomme frites, veal demi glace*  
\$25

## GARNITURES

*SPINACH  
lemon, garlic*  
\$6

*HARICOTS VERTS  
shallot, almond*  
\$6

*MIXED GREENS  
mustard vinaigrette*  
\$5

*POMMES PUREE*  
\$5

*POMMES FRITES*  
\$5

## LE BARRICOU

• Consuming raw or undercooked eggs, meat, or seafood such as oysters on the half shell may increase your risk of foodborne illness •

\* **LE BARRICOU** \*

DINNER