

— **HORS D'OEUVRES** —

CRISPY BRUSSELS SPROUTS

umami vinaigrette
\$9

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, baguette
\$15

FROMAGES

*farmstead cheeses,
pecan bread, fruit jam*

OYSTERS

on the half shell

— **SOUPES** —

SOUP DU JOUR

\$8

ONION GRATINÉE

\$10

— **SALADES** —

ROASTED BEETS

tomato, arugula, feta, pistachio
\$9

LE BARRICOU SALAD

*haricots verts, cherry tomato, parmesan, croutons,
Dijon vinaigrette*
\$10

— **PLATS** —

WILD MUSHROOM PASTA

house made fettuccine, foraged mushrooms, roasted garlic, pecorino
\$17

COQ AU VIN

red wine braised chicken, carrot, pearl onion, pommes puree, lardon
\$20

POISSON DU JOUR

sauce verte, market vegetables, lemon
MP

GRILLED LAMB MERGUEZ

hand cut pommes frites, garlic aioli, market vegetables
\$19

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 pommes frites, red wine veal sauce
\$25

— **GARNITURES** —

MARKET VEGETABLES

\$6

ROASTED MUSHROOMS

truffle oil

\$8

MACARONI AU GRATIN

gruyere, bacon, parmesan

\$10

POMMES PUREE

\$5

POMMES FRITES

\$5

• **LE BARRICOU** •

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DINNER