

— **HORS D'OEUVRES** —

**ESCARGOT**

*snails, garlic, parsley butter*  
\$12

**MUSSELS MARINIÈRE**

*white wine, shallot, herbs*  
\$14  
*with frites* \$17

**STEAK TARTARE**

*hand cut beef, quail egg, sourdough*  
\$15

**FROMAGES**

*fruit compote,  
cranberry pecan bread*

**OYSTERS**

MP

— **SOUPES** —

**SOUP DU JOUR**

\$8

**ONION GRATINÉE**

\$10

— **SALADES** —

**ROASTED BEETS**

*arugula, feta, pistachio, orange*  
\$11

**LE BARRICOU SALAD**

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

— **PLATS** —

**WILD MUSHROOM PASTA**

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

**COQ AU VIN**

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

**SCOTTISH SALMON**

*fennel, roasted mushrooms, sherry vinaigrette*  
\$22

**PORK SHOULDER CONFIT**

*spaetzle, braised Napa cabbage, cornichons*  
\$20

**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*  
\$26

— **GARNITURES** —

**MARKET VEGETABLES**

**MACARONI AU GRATIN**  
*gruyere, bacon, parmesan*  
\$10

\$6

**CRISPY BRUSSELS SPROUTS**  
*garlic, anchovy, chili*  
\$9

**POMMES PUREE**

\$5

**POMMES FRITES**

\$5

• **LE BARRICOU** •

\* **LE BARRICOU** \*

DINNER