

— **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
hand cut fettucine, roasted garlic, pecorino, herb breadcrumb
\$17

COQ AU VIN
red wine braised chicken, carrot, pearl onion, pommes purée, lardon
\$20

SCOTTISH SALMON
fennel, roasted mushrooms, sherry vinaigrette
\$22

BOEUF BOURGUIGNON
red wine braised beef, pommes purée, mushroom, carrot, pearl onion
\$25

GRILLED BURGER
1/2 lb Debragga burger on toasted brioche with house made pickles, butter lettuce and tomato
served with pommes frites
add cheese \$2.50, add bacon \$3
\$14

PORK SHOULDER CONFIT
mustard spätzle, grilled cabbage, cornichons
\$20

BAVETTE STEAK AU POIVRE
black pepper crust, pommes frites, cognac & green peppercorn sauce
\$29

STEAK FRITES
Creekstone Farms hanger steak, hand cut pommes frites, red wine veal sauce
\$26

— **GARNITURES** —

MACARONI AU GRATIN
gruyere, bacon, parmesan
\$10

MARKET VEGETABLES
\$6

CRISPY BRUSSELS SPROUTS
garlic, anchovy, chili
\$9

POMMES PUREE
\$5

POMMES FRITES
\$5

• **LE BARRICOU** •

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DINNER