

HORS D'OEUVRES

ESCARGOT

snails, garlic, parsley butter
\$12

MUSSELS MARINIÈRE

white wine, butter, 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

housemade fettucine, roasted garlic, pecorino, herb breadcrumb
\$17

COQ AU VIN

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

SCOTTISH SALMON

fennel, roasted mushrooms, sherry vinaigrette
\$22

BOEUF BOURGUIGNON

red wine braised beef, mushroom, carrot, pearl onion, pommes purée,
\$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
\$16

PORK SHOULDER CONFIT

mustard spätzle, grilled cabbage, cornichons
\$20

BAVETTE STEAK AU POIVRE

black pepper crust, cognac & green peppercorn sauce, hand cut pommes frites,
\$29

STEAK FRITES

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

• 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