

—HORS D'OEUVRES—

ESCARGOT

snails, garlic, parsley butter
\$13

MUSSELS MARINIÈRE

white wine, butter, shallot, herbs
\$16
with frites **\$19**

STEAK TARTARE

hand cut beef, quail egg, sourdough
\$15

FROMAGES

*fruit compote,
cranberry pecan bread*

OYSTERS

MP

—SOUPES—

SOUP DU JOUR

\$9

ONION GRATINÉE

\$10

—SALADES—

ROASTED BEET

arugula, feta, pistachio, grapefruit
\$12

LE BARRICOU

*haricots verts, cherry tomato, parmesan, croutons,
Dijon vinaigrette*
\$11

—PLATS—

WILD MUSHROOM PASTA

housemade fettucine, roasted garlic, pecorino, herb breadcrumb
\$18

COQ AU VIN

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

SCOTTISH SALMON

caramelized fennel, haricots verts, sherry vinaigrette
\$23

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*
\$17

BAVETTE STEAK AU POIVRE

black pepper crust, cognac & green peppercorn sauce, hand cut pommes frites
\$32

STEAK FRITES

Creekstone Farms hanger steak, red wine veal sauce, hand cut pommes frites
\$28

—GARNITURES—

MARKET VEGETABLES

MACARONI AU GRATIN
gruyere, bacon, parmesan

\$10

\$6

CRISPY BRUSSELS SPROUTS
garlic, anchovy, chili

\$9

POMMES PURÉE

\$7

POMMES FRITES

\$7

• **LE BARRICOU** •

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DINNER