

—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—

**CASSOULET**

*tarbais beans, duck confit, garlic sausage*  
**\$24**

**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** •

\* **LE BARRICOU** \*

DINNER