

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
\$16

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
\$24

BOEUF BOURGUIGNON

red wine braised beef, mushroom, carrot, pearl onion, pommes purée
\$26

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
\$34

STEAK FRITES

Creekstone Farms hanger steak, red wine veal sauce, hand cut pommes frites
\$29

GARNITURES

MARKET VEGETABLES

MACARONI AU GRATIN
gruyere, bacon, parmesan

\$12

\$9

CRISPY BRUSSELS SPROUTS
garlic, anchovy, chili

\$9

POMMES PURÉE

\$9

POMMES FRITES

\$7

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