

## HORS D'OEUVRES

### ESCARGOT

snails, garlic, parsley butter  
\$14

### MUSSELS MARINIÈRE

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

### STEAK TARTARE

hand cut beef, quail egg, sourdough  
\$16

### DUCK LIVER MOUSSE

house made preserves, cornichons, sea salt, 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

asparagus, grape tomato, lemon confit, fresh tarragon  
\$24

### POT AU FEU

braised beef, bone broth, parsnips, carrots, pearl onions,  
Yukon gold potatoes, horseradish cream  
\$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  
\$13

\$10

CRISPY BRUSSELS SPROUTS  
garlic, anchovy, chili  
\$10

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