

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

DUCK CONFIT

frisée, arugula, baby potatoes, kalamata olives,
Dijon vinaigrette
\$16

PLATS

DORADE ROYAL

braised leeks, cherry tomato, Niçoise olives & tapanade
\$23

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