

# BAR LOUIS

## AT THE HOTEL FAUCHÈRE

### Snacks

Market Oyster...3.25

cucumber cabernet mignonette, trout roe

Pickled Deviled Eggs (five)...5

House Baked Bread

New York State cultured butter...4

Olives...2.75

castelvetrano, beldi, nicoise-coquillo

Malanga Chips...bites 2.75 / basket 8

Trout Dip...9

house-smoked trout, lemon, horseradish, chips

Carrot Soup...8

za'atar cream, purple shiso

French Onion Soup...8

vegetable broth, gruyere

Roasted Beets...12

smoked mascarpone, figs, honey,  
roasted hazelnuts, frisée

Spicy Grilled Kale Salad...12

chili, garlic, sunny side egg

Harvest Salad...8

strawberries, walnut vinaigrette,  
Harvest Moon mimolette

Baby Iceberg...11

house-smoked bacon, blistered tomatoes  
Bayley Hazen blue

Spinach Salad...9

organic baby spinach, red grapes,  
breakfast radish,

**Chef Michael's Sushi Pizza...18**

ahi tuna, spicy tobiko sauce, tempura rice crust

Smoked Fish Plate...16

salmon, trout, red onion, crème fraiche, capers,  
egg, trout roe

East Coast Oysters...6 for 15, 12 for 28

cucumber cabernet mignonette

Middle Neck Clams...2 each

fresh lemon, cocktail sauce

Gulf Shrimp Cocktail...14

Vietnamese lemon grass cocktail sauce

Raw Bar...24

Oysters, Clams and Shrimp Cocktail (3 of each)  
fresh lemon and cocktail sauce

Italian Cured Meats...16

sweet sopressata, coppa, speck

Møsefund Farm Smoked Bratwurst...14

garlic mashed potatoes, wild arugula

French Fry Basket...8

parmesan herb or truffle

Malanga Chip Basket...8

Carrot Sunflower Hummus &

Kalamata Tapenade...12

Patisserie pita

**Artisanal Cheese...16**

mixed: "Three Sisters" Nettle Meadow Farm,  
verdant mushroom sweet tang, Warrensburg NY

cow: "Harvest Moon" 5-Spoke Creamery,  
golden sweet buttery grassy, Goshen NY

sheep: "Hudson Camembert" Old Chatham Creamery,  
smooth rich creamy vegetal, Old Chatham NY

## The Chicken And The Snail...26

garlic mashed potatoes, shimeji mushrooms, roasted cipollini, burgundy snails

## Delmonico Steak...60

one pound dry aged ribeye, perrochet potatoes

### Lamb Ragu...22

House-made pappardelle, eggplant, spring onions, torn mint

### NY State Reginetti Pasta...18

Kennett Square mushrooms, black truffle, garlic scapes

### Farro Risotto...19

Carrots, bright lights swiss chard, roasted sunflower seeds

### Pastrami Smoked Salmon...25

sesame fried quinoa, miso green beans "Amandine"

### Seared Sea Scallops...28

local Castle Valley Mills polenta, roasted cauliflower, 'nduja oil, shiso

### Grilled Carolina Trout...22

Italian cannellini beans, grilled rapini, red vein sorrel, grilled lemon

### Chicken Paillard...18

wild arugula, latholemono, grana padano

### Coffee Roasted Pork Ribs...24

Electric City Roasting Company malta bbq sauce, yucca fries, mojo sauce

### Steak Frites...29

bavette cut, garlic butter, watercress, parmesan herb fries

### Louis' Bistro Burger...14

brisket and chuck blend, smoked bacon, 5-Spoke Creamery cheddar, sunny side egg, parmesan herb fries

### Turkey Burger single...10 double...14

PA heritage turkey, special sauce, American cheese, dill pickles parmesan herb fries

### Malanga Chip Basket...8

### French Fry Basket...8

parmesan herb or truffle

### Perrochet Potatoes...6

crispy fried potatoes, dijonnaise, parmesan, chives

### Spicy Grilled Kale...6

### Miso Green Beans "Amandine"...6

miso butter, marcona almonds

### Sauteed Organic Broccoli...8

N'duja, red onion, basil

### Braised Swiss Chard...8

red quinoa, garam masala sunflower seeds

We proudly support our local partners:

Kittatinny Mountain Farms (Wantage NJ), Samaki Smoked Fish (Port Jervis NY), Mangalitsa by Møsefund (Branchville NJ), Vine Hill Farm (Sussex NJ), Liberty Hill Farm (Milford PA), Fretta's Pork Store (Milford PA), Murrays Cheese (New York NY), Prime Time Meats (Milford PA), Castle Valley Mill (Doylestown PA), 5 Spoke Creamery (Goshen NY), Electric City Roasting Company (Scranton PA), Indian Ridge Provisions (Telford PA)

MICHAEL GLATZ, HOTEL FAUCHERE EXECUTIVE CHEF  
BRANDON GRIMILA, HOTEL FAUCHERE CHEF DE CUISINE

comments or compliments? I would love to hear from you!  
ChefMichael@HotelFauchere.com  
20% service added to parties of 6 or more

Raw or undercooked meat, poultry, fish or eggs may cause food borne illness.  
While we offer products made with gluten, please understand our kitchen is not gluten free and normal kitchen operations involve shared cooking and preparation areas.