

# BAR LOUIS

## AT THE HOTEL FAUCHÈRE

### BAR BITES

Seasonal Oyster...3.25  
cucumber cabernet mignonette, trout roe

Pickled Deviled Egg...1.25

Olives by Fretta's...2.75  
cerignola, gaeta, calabrese, cracked green

Malanga Chips...2.75

Steamed Mussels ...16  
tomatoes, saffron, garlic, fennel, grilled bread

Seasonal Oyster ...6 for 15, 12 for 28  
cucumber cabernet mignonette

Mosefund Farm Smoked Bratwurst ...14  
truffle pomme purée, wild arugula

Bacon Mac & Cheese ...10

Carrot Sunflower Hummus &  
Kalamata Tapenade ...12  
Patisserie pita

French Onion Soup ...8  
gruyere

Malanga Chip Basket ...8

French Fry Basket ...8  
shoestring russets, parmesan herb or truffle

**Chef Michael's Sushi Pizza** ...18  
ahi tuna, spicy tobiko sauce, tempura rice crust

Charcuterie by Fretta's ...16  
bresaola, sweet soppressata, hot capicola

Locally Smoked Fish by Samaki ...16  
salmon and trout

Green Salad ...8  
sherry vinaigrette

Baby Iceberg ...11  
house-smoked bacon, blistered tomatoes  
Bayley Hazen blue

Fauchère "Caesar" ...12  
gem lettuce, burrata, bagna cauda

Spicy Grilled Kale Salad ...12  
chili, garlic, sunny side egg

Baby Beets ...12  
frisee, yogurt, orange

Local Artisanal Cheese ...16  
goat: "Crane Mountain" Nettle Meadow Farm,  
verdant mushroom sweet tang  
cow: "Harvest Moon" 5-Spoke Creamery,  
golden sweet buttery grassy  
sheep: "Hudson Camembert" Old Chatham Creamery,  
smooth rich creamy vegetal

**Louis' Bistro Burger** ...14  
in partnership with Milford's "Prime Time Meats" market.  
our signature blend including brisket and chuck, with Fauchère-smoked bacon,  
local 5-Spoke Creamery cheddar, sunny side egg and parmesan herb fries

**The Chicken And The Snail ...26**  
rye berries, savoy spinach, shimeji mushrooms, burgundy snails

**Delmonico Steak ...60**  
one pound dry aged ribeye, perrochet potatoes

**Crispy Skin Salmon ...28**  
snap peas, black rice, daikon

**Zucchini Risotto ...19**  
roasted maitake mushrooms, purple basil

**Reginetti ...16**  
'nduja, heirloom spinach, lardo crumb

**Steak Frites ...29**  
bavette, shoestring fries, baby kale

**Chicken Paillard ...18**  
wild arugula, latholemono, grana padano

**Coffee Roasted Pork Ribs ...28**  
Electric City Roasting Company  
malta bbq sauce, green papaya slaw

**Chocolate Pot de Crème ...9**

**Seasonal Berry Crisp ...8**  
vanilla ice cream

**Warm from the Oven Chocolate Chip Cookies ...6**  
three cookies baked to order. add a glass of milk ...2

**Pell Farms Berries ...10**  
chantilly cream, Fauchère lemon thyme

**Classic Crème Brulee ...8**

**Local Artisanal Cheese Selection ...16**

**Chef Michael's Ice Creams ...7**

## Wine by the Glass

Prosecco, La Marca ...12

Rose d'Anjou, Remy Pannier ...9

Sauvignon Blanc, Matua ...9

Pinot Grigio, Mezzacorona ...7

Chardonnay, Concha y Toro ...6

Pinot Noir, Irony ...10

Merlot, Bogle ...13

Cabernet, "BV" Beaulieu Vineyards ...12

Cabernet, Predator ...12

Merlot/Cabernet, Robert Mondavi ...8

Malbec, Trivento ...11

Zinfandel, Predator ...12

Shiraz, Berton ...9

## Cocktails ...10

**Tom Collins**  
gin, fresh citrus, soda, rocks

**Old Fashioned**  
bourbon, orange peel, cherry, rocks

**Negroni**  
gin, campari, sweet vermouth, orange peel, up

**Cuba Libre**  
bacardi, coke, lime wedge, rocks

**Martini**  
gin or vodka, twist or olives, up or rocks

**Solstice Margarita**  
jalapeño-infused tequila, agave,  
passion fruit, triple sec, lime, rocks, salt-rim

**Mojito**  
rum, mint, lime, soda, rocks

MICHAEL GLATZ, HOTEL FAUCHERE EXECUTIVE CHEF  
BRANDON GRIMILA, HOTEL FAUCHERE SOUSCHEF

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.  
Those with gluten allergies should keep this in mind. Thank you.