

BAR LOUIS

AT THE HOTEL FAUCHÈRE

BAR BITES

Seasonal Oyster ...3 each
cucumber cabernet mignonette, trout roe

Pickled Deviled Egg ...1.25 each

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

Malanga Chips ...2.75

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

Bacon Mac & Cheese ...10

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

Fry Basket ...8
parmesan herb or truffle

French Onion Soup ...8
swiss cheese

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

Chef Michael's Sushi Pizza ...18

ahi tuna, spicy tobiko sauce, tempura rice crust

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pair with local

ShawneeCraft Saison Cuvee 2016 ...9

Charcuterie by Fretta's ...16
bresaola, sweet sopressata, 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

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

Baby Beets ...12
purslane, yogurt, orange

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

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

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 ...50
one pound dry aged ribeye, perrochet potatoes

Crispy Skin Salmon ...28
snap peas, spelt, daikon

Wild Mushroom Risotto ...19
maitake mushrooms

Bucatini ...14
lonza, asparagus, grana padano

Steak Frites ...29
bavette , shoestring fries, watercress

Chicken Paillard ...18
red vein 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

Harry's Berries ...10
chantilly cream, Fauchère lemon balm

Classic Crème Brulee ...8

Local Artisanal Cheese Selection ...16

Chef Michael's Ice Creams ...7

Wine Glasses

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, Robert Mondavi ...8

Cabernet, "BV" Beaulieu Vineyards ...12

Classic Cocktails ...10

Tom Collins
gin, fresh citrus, soda, rocks

Old Fashioned
bourbon, orange peel, luxardo 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

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

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.

comments or compliments? I would love to hear from you!
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