

HOTEL
FAUCHÈRE
— EST. 1852 —


Basket of Patisserie Pastries

Three Offerings 13.

Buttermilk Blueberry Pancakes

butter, Vermont maple syrup 11.

Stuffed French Toast

blueberry compote, whipped cream 13.

Buttermilk Biscuits & Sausage Gravy*

fresh-baked biscuit, sausage gravy,
poached eggs 12.

Housemade Corned Beef Hash*

roasted potatoes, onions, poached eggs,
smoked tomato coulis, green salad 12.

Local Mosefund Farm

Ham Steak & Eggs*

sunny side eggs, red eye gravy 14.

Egg White & Kale Omelette

egg whites, grilled kale, ricotta, green salad 13.

Louis' Lobster Omelette

lobster, crème fraîche, mushrooms,
breakfast potatoes 19.

Cheddar & Scallion Scramble

breakfast potatoes, bacon, toast 12.

Eggs Benedict*

Canadian bacon, poached eggs,
English muffin, hollandaise 13.

Samaki Salmon

open-face "Naked" everything bagel,
crème fraîche, red onion, tomato 12.

LITTLE EXTRAS

Sides

Half of a
Brûléed Grapefruit 3.
Breakfast Potatoes 4.
Housemade Yogurt 5.
Yogurt & Granola 6.

Breakfast Meats

Bacon 4.
Canadian Bacon 4.
Maple Sausage Patty 5.

Pâtisserie Pastries

Muffin 4.
Danish 5.
Croissant 4.
Toast 2.
Scone 4.
English Muffin 4.

Oatmeal

Berries, Brown Sugar,
Cream 8.

BEVERAGES

Coffee from
Electric City Roasting Company

Drip Coffee 3.;
French Press (2 Cups) 6.; (4 Cups) 9.
Espresso 5.
Cappuccino 6.

Juices

Fresh-Squeezed Orange Juice (5 oz) 5.
Fresh-Squeezed Grapefruit (5 oz) 5.
Cranberry, Apple, Tomato 3.

Mighty Leaf Tea 3.

MIMOSA

sparkling wine & orange juice 10.

BELLINI

sparkling wine & peach 10.

BLOODY MARY

vodka & tomato juice 9.

BLOODY BULL

bloody mary with beef broth 9.

BLOODY CAESAR

bloody mary with clamato 9.

20% service charge added to parties of 6 or more

* Raw or undercooked meat, poultry, fish or eggs may cause food-borne illness

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BAR BITES & BASKETS

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

Pickled Deviled Egg ...1.25

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

Malanga Chip Bites ...2.75

Malanga Chip Basket ...8

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

Green Salad

sherry vinaigrette 8.

Baby Iceberg

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

Fauchère "Caesar"

gem lettuce, burrata, bagna cauda 12.

Baby Beets

frisee, yogurt, orange 12.

French Onion Soup

toasted baguette, gruyere 8.

Local Artisanal Cheese 16.

Goat: Nettle Meadow, Crane Mountain - grassy notes, sweet goat tang

Cow: 5 Spoke, Porter - golden, sweet, buttery

Sheep: Old Chatham, Camembert - smooth, rich, vegetal, creamy

**Carrot Sunflower Hummus &
Kalamata Tapenade**

Patisserie pita 12.

Local Mosefund Farm

Smoked Bratwurst

truffle pomme purée, wild arugula 14.

Steamed Mussels

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

Chef Michael's Sushi Pizza*

tuna, tobiko, spicy tobiko sauce, tempura rice crust 18.

Fried Chicken Sandwich

Korean chicken, yuzu pickle, hoisin mayo, potato bun 14.

Hausmacher Liverwurst Sandwich

red onion, leaf lettuce, Patisserie rye 13.

Turkey Sandwich

frisee, tomato, avocado mayo, Patisserie whole wheat 12.

Local Mosefund Farm

Pork Patty Melt

open-face Patisserie rye, caramelized onion,
swiss, dijonnaise 12.

Chicken Paillard

wild arugula, latholemeno, grana padano 18.

Steak Frites*

bavette, shoestring fries, rocket 29.

Louis' Bistro Burger*

In partnership with Milford's "Prime Time Meats" market.
Our new signature blend including chuck and brisket, with
Fauchere-cured and smoked bacon, local 5-Spoke Farm

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While we offer gluten-free items, please note that our kitchen is not gluten-free and normal kitchen operations involve shared cooking & preparation areas. Those with extreme gluten allergies should keep this in mind. Thank you.

Comments, concerns, questions about your experience? Email the owner directly at owner@hotelfauchere.com