

BAR LOUIS

AT THE HOTEL FAUCHÈRE

PICKLED DEVILED EGGS 5

MALANGA CHIPS bites 2.75, basket 8

ONION SOUP, gruyere 8

BEET SALAD 12
smoked mascarpone, figs, honey, roasted hazelnut, frisee

ICEBERG SALAD 11
house smoked bacon, blistered baby tomatoes, Bayley Hazen blue cheese

VIETNAMESE SHRIMP COCKTAIL 14
gulf shrimp, lemongrass cocktail sauce

SMOKED TROUT DIP horseradish, lemon, herbs, house chips 9

ITALIAN CURED MEATS 16
coppa calabrese, culatello, (Møsefund-Branchville NJ),
sweet soppressata (Frettas-Milford)

CARROT SUNFLOWER HUMMUS & KALAMATA TAPENADE, house baked pita 12

GRILLED KALE SALAD chili, garlic, sunny side farm egg 12

SUSHI PIZZA, ahi tuna, spicy tobikko sauce, tempura rice crust 18

CARROT FARRO RISOTTO 12/19
bright lights swiss chard, garam masala sunflower seeds

LAMB RAGU 15/22
house made pappardelle, english peas, spring onion, torn mint

PASTRAMI SALMON 18/25
sesame fried quinoa, blistered snap peas, pickled mustard seeds

STEAK FRITES 29
bavette cut, garlic butter, watercress, parmesan herb fries

STEAK SANDWICH 17
bavette cut, onions, mushrooms, arugula, dijonnaise, house potato chips

SMOKED BRATWURST 12
mangalitsa, house made brioche, mustard, fries

LOUIS' BISTRO BURGER 14
brisket chuck blend, house smoked bacon, 5-Spoke Creamery cheddar (Goshen NY), sunny side farm egg,
parmesan herb fries

TURKEY BURGER single 10, double 14
Pennsylvania heritage turkey, special sauce, American cheese, dill pickles