

# BAR LOUIS

## AT THE HOTEL FAUCHÈRE

**Malanga Chips...basket 8 / bites 3**  
light and crispy Caribbean root vegetable

**Moules Frites...16**  
PEI mussels & fries  
fennel, garlic, tomato, saffron

**Gulf Shrimp Cocktail (five)...14**  
Vietnamese lemongrass cocktail sauce

**Deviled Eggs (five)...6**

**Fretta's Marinated Olives...6**  
castelvetrano, beldi, nicoise-coquillo

**French Fry Basket...8**  
add truffle oil...1

**Creamy Celeriac Soup...8**  
micro celery, chive oil

**French Onion Soup...8**  
vegetable broth, gruyere

**Trout Dip...9**  
house-smoked trout, lemon, horseradish, chips

**Shishito Peppers**  
cilantro lime aioli...10 / 6

**Hummus & Tapenade & Pita...12**  
carrot and sunflower, kalamata olives

**Grilled Spicy Kale Salad...10**  
red chili and garlic  
add local duck egg...2

**Seasonal Salad...8**  
baby greens, raspberries, walnut vinaigrette  
5-Spoke Creamery's Harvest Moon *mimolette* cheese

**Baby Iceberg...11**  
Bayley Hazen Blue, grape tomatoes,  
house-made bacon

**Beet Salad...12**  
yogurt, figs, honey, roasted hazelnuts, frisée

**Møsefund Farm Smoked Bratwurst...14**  
garlic mashed potatoes, arugula

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

**Northeast Coast Oysters...6 for 15, 12 for 28, 18 for 38**  
cucumber cabernet mignonette  
add a bottle of Veuve Clicquot Champagne...99

**D'Artagnan French Charcuterie...18**  
duck saucisson, jambon de bayonne, garlic sausage

**Samaki Smoked Fish Plate...18**  
salmon, trout, red onion, crème fraiche, capers, egg, trout roe

**Local Artisanal Cheese Board...16**  
"Harvest Moon" cow's milk, 5-Spoke Creamery, Goshen NY  
"Aged Goat" goat's milk, Coach Farm, Pine Plains NY  
"Hudson Camembert" sheep's milk, Old Chatham Creamery, Old Chatham NY  
house made jam, marcona almonds, quince paste

## The Chicken And The Snail...26

'The Chicken And The Snail' was one of the early original names of Bar Louis!

Chef Michael has created this dish to honor its legacy:

roasted PA chicken breast, garlic mashed potatoes, brown beech mushrooms, roasted cipollini, burgundy snails

## Delmonico Steak...60

full pound (16 oz) dry aged ribeye, Perrochet potatoes

### Fretta's Pork Sausage Ragu...22

403 BROAD house-made *lumache* pasta, tomatoes, cream, grana padano

### Seasonal Pasta...18

403 BROAD house-made *cresto de gallo* pasta, spring peas, maitake mushrooms, asparagus, cipollini

### Roasted Salmon...25

pastrami-seasoned Canadian Jail Island salmon fillet, sesame fried quinoa, green beans, marcona almonds

### Seared Sea Scallops...28

Bucks County Castle Valley Mills polenta, roasted cauliflower, 'nduja oil

### Chicken Paillard...18

arugula, *latholemono*, grana padano

### Coffee Roasted Pork Ribs...full-stack 30

...half-stack 22

Electric City Roasting Company

malta bbq sauce, yucca fries, mojo sauce

### Steak Frites...36

10oz NY Strip Loin, garlic butter, watercress, fries

### Louis' Bistro Burger...12

Prime Time brisket and chuck blend,

5-Spoke Creamery cheddar, fries

add house-made bacon...2

add local duck egg...2

### Turkey Burger double...14

single...10

PA heritage turkey, special sauce,

American cheese, dill pickles, lettuce, onion, fries

## SIDES

### Mac and Cheese...8

5-Spoke Creamery cheddar

### Green Beans Amandine...6

Marcona almond butter

### Grilled Spring Asparagus...8

olive oil, lemon

### Perrochet Potatoes...6

crispy potatoes, dijonnaise, parmesan, chives

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), Indian Ridge Provisions (Telford PA)

Electric City Roasting Company (Scranton PA), Jurgielewicz & Son (Hampton PA)

MICHAEL GLATZ, HOTEL FAUCHERE EXECUTIVE CHEF

comments or compliments? I would love to hear from you! ChefMichael@HotelFauchere.com

 @hotel\_fauchere

 @hotel.fauchere.milfordpa

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 without gluten, please understand our kitchen is not gluten free and normal kitchen operations involve shared cooking and preparation areas.