

HOTEL  
FAUCHÈRE  
— EST. 1852 —  


**MOTHER'S DAY BRUNCH**

Five Deviled Eggs 6

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

Celeriac Soup 8  
micro celery

Spring Salad 8  
baby greens, raspberries, walnut vinaigrette, Harvest Moon *mimolette* cheese

Fennel Avocado Salad 12  
Murcott orange, spinach

Grilled Asparagus 12  
lemon, local duck egg

Lobster and Charred Avocado Croquette 18  
key lime vinaigrette, avocado marble

D'Artagnon Pate de Campagne 16  
pickled shallot, grain mustard, cornichon

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

Soft Shell Crab 18  
Panzanella of torn croutons, fava beans, pickled ramps, grilled scallion

Roast D'Artagnon Leg of Lamb 20  
Delmonico potatoes, grilled asparagus

French Omelette 12  
grilled asparagus, fresh goat cheese, Fauchère potatoes, toast

Loin Bacon Eggs Benedict 15  
Smoked Salmon Eggs Benedict 15  
poached eggs, hollandaise, Perrochet potatoes

Castle Valley Mills Corn Flapjacks 10  
NY maple syrup, blueberry compote, cultured butter

Upper Delaware Valley Breakfast 10  
twin eggs any style, house-made bacon, Fauchère potatoes, toast

Steak Frites 36  
10oz NY strip loin, hollandaise, watercress, fries

Louis' Bistro Burger 12  
5-Spoke cheddar, fries  
...add house-made bacon 2      ...add local duck egg 2

Chicken Paillard 18  
arugula, *latholemono*, grana padano