

The Paris Cafe

HORS D'OEUVRE

Crispy Cauliflower - \$10

Mac & Cheese Parisienne - \$13/22

Cavaletti | shallots | thyme | 5 Cheese blend

Sizzling Steakhouse Bacon - \$14

Giant Onion Rings Francaise w/ Lemon aioli - \$10

Chicken Liver Pate - \$11

Bibb Lettuce Ceasar w/ Smoked Cherry Tomatoes - \$12

Salade Rouge "Fergus Henderson" - \$15

Market beets | Crispy Goat Cheese | Capers | Herbs | Horseradish crème fraîche | Toasted pistachios

LE HACHÉ - FRENCH STEAK HAMBURGERS

- In-house butchered and blend of Short Rib, Brisket, Chuck and Sirloin
- House baked sesame challah buns
- Hand cut Fries

Burger Classique - \$19

Cheddar | American | Lettuce | Tomato | Onion |

Add egg +\$2

Add Bacon +\$2

Burger à l'Américaine - \$19

Cheddar | American | Lettuce | Tomato | Onion | Secret Sauce

Add egg +\$2

Add Bacon +\$2

Burger Bleu - \$25

Bleu d'Auvergne | Truffle Mayo | Onion Marmalade | Thick Cut Bacon

Burger Au Poivre - \$25

3 Peppercorn blend | Taleggio Cheese | Onion Marmalade | Brandy-Green Peppercorn Sauce

Burger Bourguignon - \$25

Raw Milk Aged Gruyere | Onion Marmalade | Red Wine Bordelaise Sauce

MAINS

Steak Frites Au Poivre - \$36

14oz USDA PRIME Sirloin | Brandy Peppercorn Sauce | Frites

Steak Frites Maison - \$36

14oz USDA PRIME Sirloin | choice of Red Wine Bordelaise Sauce, Brandy

Peppercorn Sauce, or Chimichurri | Frites

Roasted Chicken à la Marengo - \$32

Garlic-herb stuffed Mushrooms | Tomato-white wine Jus | Pommes Mont d'Or

Created behind the smoking canons at the Battle of Marengo for Napoleon Bonaparte. The superstitious general ordered this dish cooked for every battle to ensure victory



HOUSE BAKED BREAD

Warm Loaf of Challah with salted butter - \$9

Loaf of Garlic Butter Cheese Challah Bread - \$12

SIDES

Creamed Spinach - \$10

Pommes Mont d' Or (Truffle & Cheese Potato gratin) - \$10

Pommes Aligot (Gruyere Cheese Potatoes) - \$10

Maple Roasted Brown Butter Carrots w/ Horseradish - \$9