

DINNER

BAR LOUIS AT THE HOTEL FAUCHÈRE

SHARE

- TROUT DIP, house-smoked trout, horseradish, apple, radish 12
- ROASTED GARLIC HUMMUS, radish, harissa, sesame seeds, za'atar pita 11
- SHRIMP A LA PLANCHA, achiote, garlic, avocado mousse 13
- DEVEILED EGGS, caviar, chives, crème fraîche 10
- MALANGA CHIPBASKET, fried malanga root, sea salt 8
- LOCAL ARTISANAL CHEESE BOARD, house made jam, marcona almonds, quince paste 16
cow's milk, (Goshen NY); goat's milk, (Pine Plains NY); sheep's milk, (Old Chatham NY)
- ISLAND CREEK OYSTERS, cucumber mignonette, American cocktail sauce, lemon
6 for 18 12 for 32 18 for 45

FIRSTS

- FRENCH ONION SOUP, chicken stock, sourdough, gruyere 9
- BELGIAN ENDIVE, NJ burrata, blood orange, aceto balsamico, granola, Parmigiano 13
- BABY ICEBERG, Bayley Hazen Blue, grape tomatoes, house-made bacon half 10 / whole 16
- BOSTON BIBB SALAD, watermelon radish, avocado "ranch", Espelette fry bread 12
- WAGYU STEAK TARTARE, caper, cornichon, radish, watercress, baguette 16
- MOULES FRITES, shallots, garlic, vadouvan, frites 16
- POISSON CRU, ahi tuna, coconut, green apple, cilantro, chiles 15
- BONE MARROW, pastrami spice, onion jam, sourdough 17
- PÂTÉ EN CROÛTE, violet mustard, pickles, watercress 17
- GRILLED OCTOPUS SALAD, roasted fingerlings, aioli, winter citrus, olives, celery 16
- SUSHI PIZZA, ahi tuna, tobiko mayo, flying fish roe, tempura rice crust, scallion 19

MAINS

- HOUSE-MADE PICI, short rib, cabbage, pancetta, mushrooms 22
- CAULIFLOWER FRIED "RICE", farro, hon shimeji mushrooms, bok choy, sesame, egg 19
- SCALLOPS, oyster mushrooms, celery root, Asian pear, miso 29
- PASTRAMI SALMON, house-made purple sauerkraut, emmer spaetzle, dill 27
- DUCK BREAST, bok choy, Castle Valley Mills farro, black sesame, preserves 30
- LOCAL ROASTED ½ CHICKEN, honey roasted carrots, fingerling potatoes, hazelnuts,
sauce Vin Jaune 29
- STEAK FRITES, 10oz NY strip loin, watercress, black pepper frites, hollandaise 29
- LAMB OSSO BUCCO, delicata squash, panisse, cumin, mint 33
- DELMONICO STEAK, 22 oz, PA raised, bone-in ribeye, Perrochet potatoes,
super green spinach, sauce bordelaise 60

PUB

- LOUIS' BISTRO BURGER, Prime Time brisket and chuck blend, 5-Spoke Creamery cheddar,
lettuce, tomato, onion, frites 14 - add house-made bacon 2; add local duck egg 2
- TURKEY BURGER, PA heritage turkey, special sauce, American cheese, B&B pickles, lettuce,
onion, frites - double 16 / single 13
- PERROCHET POTATOES, crispy potatoes, dijonnaise, parmesan, chives 6