

DINNER

BAR LOUIS AT THE HOTEL FAUCHÈRE

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 fraiche 10
MALANGA CHIP BASKET, 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

SHARE

FRENCH ONION SOUP, chicken stock, sourdough, gruyere 9
BELGIAN ENDIVE, brown butter vinaigrette, walnuts, verjus, red grapes 14
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 14
BLUE CRAB SALAD, cucumber, yuzu, calamansi, tempura, Aleppo pepper 17
SUSHI PIZZA, ahi tuna, tobiko mayo, flying fish roe, tempura rice crust, scallion 19

FIRSTS

EMMER CAMPANELLE, spring pea ragu, brown butter, meyer lemon breadcrumb, pecorino romano 20
CAULIFLOWER FRIED "RICE", farro, hon shimeji mushrooms, bok choy, sesame, egg 19
DAY BOAT SCALLOPS, watercress, morel mushrooms, black garlic, ramps 30
PASTRAMI SALMON, house-made purple sauerkraut, emmer spaetzle, dill 27
DUCK BREAST, bok choy, Castle Valley Mill farro, black sesame, rhubarb 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 BREAST, Castle Valley Mill cornmeal porridge, fava beans, spring peas, birch jus 31
DELMONICO STEAK, 22 oz, PA raised, bone-in ribeye, Perrochet potatoes, super green spinach, sauce bordelaise 60

MAINS

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

PUB