

HOTEL
FAUCHÈRE
— EST. 1852 —


BASKETS

Malanga Chips 8

French Fries 8

add Truffle Parmesan 2

Sweet Potato Fries, chipotle-lime dipping sauce 10

Fried Oysters, spicy remoulade 16

SNACKS & APPETIZERS

Mixed Olives 6

House-made French Onion Dip, Old Bay chips 7

Smoked Trout Dip, Samaki smoked trout, julienned apple, mini toasts 12

Soup, daily variety 9

Farm Greens Salad, pickled tomatoes, cucumbers, red onion, fruit, goat cheese, vinaigrette 9.5

Radish Salad, roasted, beer-braised & raw, radish butter, greens, sesame seeds, passionfruit yogurt dressing 14

Steamed Asparagus "Mimosa," champagne vinaigrette, sieved hard-cooked egg 9

Deviled Eggs (6) 7.5

add Samaki Smoked Salmon +5; add Fried Oyster +5

Bacon and Eggs, Nodine's garlic smoked bacon "steak," port-maple glaze, hard-cooked quail eggs 12

Raw Oysters, champagne mignonette, cocktail sauce

Half Dozen (6) 18; Dozen (12) 34; Dozen and a Half (18) 45

Sushi Pizza, ahi tuna, spicy tobiko sauce, tobiko, scallions, tempura rice crust 20

PLATTERS

Charcuterie & Cheese Platter, cured meats, cheeses, whole grain mustard,
cornichons, fruit preserves, almonds, toasted sourdough 24

Mezze Platter, hummus, roasted eggplant-tomato dip, stuffed grape leaves, roasted red peppers, pita 16

Samaki Smoked Salmon Platter, double-cured, vodka-dill & pastrami-smoked salmon, capers,
red onion, horseradish cream, mini toasts 22

ENTREES

Roasted Half Chicken, pee wee potatoes, seasonal vegetable, chicken jus 24

Blanquette de Veau au Citron Confit, spring veal stew, velouté, preserved lemons 31

Roast Monkfish, savoy cabbage, bacon-butter sauce, capers, Kalamata tapenade 29

Steak Frites, 12 oz, New York strip, mixed greens, frites 36

Sweet Chermoula Roasted Eggplant, north African spices, honey, pine nuts, feta, herbed scone 19

Burgers, with lettuce, tomato, onion, pickle, French fries

Choice of: Beef Burger 14; Turkey Burger 16; Impossible[®] Burger 15

add Cheese: american, cheddar or roquefort +2;

add Bacon +2;

add Truffle Parmesan Fries +2; add Sweet Potato Fries +2

GLASS WINE

Pinot Grigio, Canaletto, Casa Girelli, Italy 2018 10
Sauvignon Blanc, Rata Estate, New Zealand 2011 11
Chardonnay, True Myth, Niven Family, CA 2014 14
Riesling, Jakob Schneider, Trocken, Melaphyr, Germany 2018 12
Sancerre, Jean-Marc et Mathieu, Crochet, France 2019 19
Rosé, Lionel Osmin & Cie, La-Vie En Rosé, Southwest France 2020 12
Pinot Noir, Joliesse Vineyards, CA 2019 10
Cabernet Sauvignon, Juggernaut, California, 2015 13
Tempranillo, Camina, Castilla-La Mancha, Spain 2018 11
Malbec, Ataliva, Mendoza, Argentina 2019 10
Grenache, Señorío de Irati, Tinto, Navarra, Spain 2018 9

FEATURED COCKTAILS

Tina Modotti | tequila, aperol, grapefruit, lime 10
Pomegranate Martini | vodka, pomegranate, triple sec, lime 10
Fauchère Punch | white rum, batavia arrack, coconut rum, pineapple, cranberry, lime 11
Dark & Stormy | dark rum, ginger beer, lime 11
Solstice Margarita | jalapeno tequila, triple sec, passionfruit, lime 11
Gold Rush | bourbon, domaine de canton, lemon, honey syrup 12
Sunny Dayz | scotch, strega, honey syrup, lemon, pinch of salt 12
Seasonal Fruit Mojito | rum, lime, simple syrup, club soda, fresh fruit 12

BEER

Hofbrau Dunkel / Dunkel Gold | Lager – Munich Dunkel, 5.5%, Hofbrauhaus 7
Amstel Light | Lager – American Light, 3.5%, Amstel Bier 6
Stella Artois | Lager – Euro Pale, 5%, Stella Artois 7
Corona Extra | Lager – Mexican, 4.5%, Grupo Modelo 6
Rolling Rock Extra Pale | Lager – American, 4.4%, Latrobe Brewing Co. 5
Heineken | Lager – Euro pale, 5%, Heineken 6
Coors Banquet | Lager – American, 5%, Coors Brewing Company 6
Pabst Blue Ribbon | Lager – American, 4.6%, Pabst Brewing Company 4
Blue Moon | Belgian-style Witbier – American, 5.4%, Blue Moon Brewing Co. 6
Allagash White | Belgian-style Witbier – American, 5.2%, Allagash Brewing Co. 8
Hofbräu HefeWeizen | German Hefeweizen – Munich, 5.1%, Hofbräuhaus 7
Turbodog | Brown Ale – English, 5.6%, Abita Brewing Company 6
Samuel Smith Nut Brown Ale | Brown Ale – English, 5%, Samuel Smith 8
Guinness | Stout – Irish Dry, 4.2%, Guinness 6
Edmund Fitzgerald | Porter – American, 6%, Great Lakes Brewing Company 7
Hennepin Farmhouse Saison | Farmhouse Ale – Saison, 7.7%, Ommegang 9
Tröegs | Perpetual IPA, 7.5%, Tröegs Independent Brewery 8
Bass Pale Ale | Pale Ale – English, 5%, Bass Brewers 6
Hazy-O IPA | IPA – American, 7.1%, Dogfish Head Craft Brewery 7
60 Minute IPA | IPA – American, 6%, Dogfish Head Craft Brewery 7
Fresh Squeezed IPA | IPA – American, 6.4%, Deschutes Brewery 7
Sam Smith Cider | Cider – English, 5%, Samuel Smith 8
Clausthaler Original / Premium | Non-Alcoholic, 0.49%, Radeberger Gruppe 5

Thank you to: Prime Time Meats, Liberty Hill Farm, Samaki Smoked Fish, Nodine's Smokehouse, Sermoneta Orchards
Consuming raw or undercooked meat, poultry, fish or eggs may cause food borne illness