

HOTEL FAUCHÈRE

EST. 1852



SOUPS & SALADS

Vichyssoise, chilled potato leek soup 9

Watermelon Arugula Salad, watermelon, arugula, feta,
pistachio-mint pesto 14

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

SNACKS & APPETIZERS

Malanga Chips 8

Smoked Trout Dip, Samaki smoked trout, julienned apple,
mini toasts 14

Hummus, salsa verde, pine nuts, pita 13

Deviled Eggs (6) 7.5

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

Smoked Salmon Toast, Samaki smoked salmon,
horseradish cream, pickled onions, grilled sourdough 19

Sushi Pizza, ahi tuna, spicy tobiko sauce, tobiko, scallions,
tempura rice crust 21

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

ENTRÉES

Roasted Half Chicken, pommes puree, oyster mushrooms,
seasonal vegetable, natural jus 24

Pan-Seared Salmon, zucchini purée, roasted zucchini,
basil, sauce vierge 27

Mussels, thyme cream broth, fennel, ficelle baguette 19

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

RAW OYSTERS

mignonette,
cocktail sauce, lemon

Half Dozen (6) 18

Dozen (12) 34

Dozen and a Half (18) 45

PASTA & RISOTTO

Lentil "Bolognese"

gnocchi sardi, asparagus,
fried shallots, herbs 19

Risotto

sweet corn, black summer truffle,
lardons, grana padano 24

PUB CORNER

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

Beef Burger 14; Turkey Burger 16;

Impossible Burger[®] 15

add Cheese +2: American,
Cheddar or Roquefort

add Bacon +2

add Truffle Parmesan Fries +2

add Sweet Potato Fries +2

French Fries 8

add Truffle Parmesan +2

Sweet Potato Fries

chipotle-lime dipping sauce 10

Perrochet Potatoes

dijonnaise, grana padano, chives 9

Consuming raw or undercooked meat, poultry, fish or eggs may cause food borne illness

GLASS WINE

Prosecco, Prima Cuvée, DOC, Veneto, Italy 14

Pinot Grigio, Canaletto, Casa Girelli, Italy 10

Sauvignon Blanc, Rata Estate, New Zealand 11

Chardonnay, True Myth, Niven Family, California 14

Riesling, Semi-Dry, Lamoreaux Landing, Finger Lakes 12

Sancerre, Jean-Marc et Mathieu, Crochet, France 19

Rosé, Lamoreaux Landing, Dry Rosé, Finger Lakes 13

Pinot Noir, Joliesse Vineyards, California 10

Cabernet Sauvignon, Juggernaut, California 13

Malbec, Ataliva, Mendoza, Argentina 10

Merlot, DeLoach Vineyards, Heritage Reserve,
California 14

Tempranillo, Camina, Castilla-La Mancha, Spain 11

FEATURED COCKTAILS

High Tea | gin, st. germain, house-made berry jam,
lemon 12

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

Salty Dog | vodka, grapefruit, salted rim 10

Seasonal Fruit Mojito | rum, lime, simple syrup,
club soda, fresh fruit 12

BEER

Hofbrau Dunkel | 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

Yuengling Traditional Lager | Lager – American Amber / Red, 4.5%, Yuengling Brewery 6

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

Summer Shandy | German-style Weiss Beer – American, 4.2%, Leinenkugel's Brewery 7

Turbodog | Brown Ale – English, 5.6%, Abita Brewing Company 6

Guinness | Stout – Irish Dry, 4.2%, Guinness 6

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

Neon Pools (16oz) | Juicy Hazy IPA – American, 6.5%, Ommegang in collaboration with Sloop 9

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