

HOTEL
FAUCHÈRE
— EST. 1852 —


RAW OYSTERS

hibiscus mignonette, lemon

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

SOUPS & SALADS

Vichyssoise

chilled potato leek soup 9

Farm Greens Salad

tomatoes, cucumbers, red onion, fruit, goat cheese, vinaigrette 9.5

Beet Salad

baby beets, chevre, burnt orange vinaigrette 18

Caesar Salad

romaine, lacinato kale, shaved brussels sprouts, farm egg, croutons 15

SNACKS & APPETIZERS

Hummus

salsa verde, pine nuts, pita 13

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

PASTA & RISOTTO

Gnocchi

honeynut squash, escarole, parmesan, sage 21

Risotto

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

ENTRÉES

Roasted Half Chicken

pommes puree, seasonal vegetable, natural jus 24

Salmon En Paupette

hericots verts almondine, sauce meunière 32

Bouillabaisse

clams, squid, seared cod, mussels, shrimp, saffron-seafood broth, sourdough 38

Steak Frites

12 oz new york strip, charcoal, bone marrow maître d' butter, béarnaise, frites 38

PUB CORNER

Burgers, with lettuce, tomato, onion, pickle,

French fries

Beef Burger 14; Turkey Burger 16;

Beyond 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

Thank you to: Prime Time Meats; Samaki Smoked Fish; Nodine's Smokehouse

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

GLASS WINE

- Pinot Grigio, Canaletto, Casa Girelli, Italy 10
- Sauvignon Blanc, Rata Estate, New Zealand 11
- Chardonnay, Bogle, Twenty Acres, California 12
- Riesling, Semi-Dry, Lamoreaux Landing, Finger Lakes 12
- Sancerre, Jean-Marc et Mathieu, Crochet, France 19
- Rosé, Lionel Osmin & Cie, La-Vie En Rosé, Southwest France 12
- 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

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
- 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