

HOTEL  
FAUCHÈRE  
— EST. 1852 —  


**RAW EAST COAST OYSTERS**

*hibiscus mignonette, persian lime*

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

**STARTERS / FOR THE TABLE**

**Baguette with Jambon**

*jambon de paris, house made butter, cornichons* 12

**Escargot Bourguignonne**

*burgundy snails, chervil, chive, puff pastry* 21

**Country Toast**

*grilled sourdough, house ricotta, strawberry mostarda, pine nuts, rosemary* 15

**Squash Gratin**

*seasonal winter squash, brown butter granola, stracciatella, apple* 18

**Duck Crêpes**

*confit leg, crispy skin, peach jam, scallion & calabrian relish* 26

**Sushi Pizza**

*ahi tuna, spicy tobiko sauce, tobiko, scallions, tempura rice crust* 21

**SOUPS & SALADS**

**Honeynut Squash Soup**

*candied pecans, crème fraîche, pumpkin seed oil* 9

**French Onion Soup**

*gruyere, brioche croutons, bone marrow* 12

**Caesar Salad**

*romaine, baby kale, shaved sprouts, farm egg* 14

**Market Salad**

*artisan greens, fennel, preserved tomatoes, celery hearts, herb vinaigrette* 11

**MAINS**

**The Chicken and The Snail**

*pesto spaetzle, snails, shiitake, garlic chips* 25

**Branzino Vongole**

*littlenecks, fingerling potatoes, escarole* 28

**Salmon en Papillote**

*wild rice, charred broccolini, baby carrots* 32

**Ravioli**

*butternut squash, parmesan, crispy sage, herb oil* 21

**Steak Frites**

*12oz NY strip, sauce au poivre, pommes frites* 38

**LIGHT FARE**

**Louis Burger**, *short rib blend, gruyere, bibb lettuce, pickled green tomato* 18

**Crispy Chicken Sandwich**, *buttermilk dressing, pickles, togarashi honey* 21

## 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

## FEATURED COCKTAILS

Gold Rush, bourbon, domaine de canton, lemon, honey syrup	12
Tina Modotti, tequila, aperol, grapefruit, lime	11
Solstice Margarita, jalapeño tequila, triple sec, passionfruit, lime	12
Salty Dog, vodka, grapefruit, salted rim	10
Pomegranate Martini, vodka, pomegranate, triple sec, lime	11
Dark & Stormy, dark rum, ginger beer, lime	11
Sunshine Daydream, gin, st. germain, ginger ale, lime	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
Hacker-Pschorr Original Oktoberfest   Lager - Märzen, 5.8%, Hacker-Pschorr Brewery	8
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- 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