

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 <i>jambon de paris, house made butter, cornichons</i>	12
Escargot Bourguignonne <i>burgundy snails, chervil, chive, puff pastry</i>	21
Salmon Rilette <i>house smoked belly, crème fraîche, dill, grilled sourdough</i>	15
Country Toast <i>grilled sourdough, house ricotta, grape mostarda, pine nuts, rosemary</i>	15
Squash Gratin <i>seasonal winter squash, brown butter granola, stracciatella, apple</i>	18
Brie de Fermier <i>duck fat potatoes, winter truffle, brioche</i>	21
Duck Crêpes <i>confit leg, crispy skin, peach jam, scallion & calabrian relish</i>	26
Sushi Pizza <i>ahi tuna, spicy tobiko sauce, tobiko, scallions, tempura rice crust</i>	21

SOUPS & SALADS

Honeynut Squash Soup <i>candied pecans, crème fraîche, pumpkin seed oil</i>	9
French Onion Soup <i>gruyere, brioche croutons, bone marrow</i>	12
Caesar Salad <i>romaine, baby kale, shaved sprouts, farm egg</i>	14
Market Salad <i>artisan greens, fennel, preserved tomatoes, celery hearts, herb vinaigrette</i>	11

MAINS

The Chicken and The Snail <i>pesto spaetzle, snails, shiitake, garlic chips</i>	25
Branzino Vongole <i>littlenecks, fingerling potatoes, escarole</i>	28
Salmon en Papillote <i>wild rice, charred broccolini, baby carrots</i>	32
Ravioli <i>butternut squash, parmesan, crispy sage, herb oil</i>	21
Steak Frites <i>12oz NY strip, sauce au poivre, pommes frites</i>	38
Beef Wellington <i>prime filet, wild mushroom farce, spinach, foie gras</i>	54

LIGHT FARE

Louis Burger <i>short rib blend, gruyere, bibb lettuce, pickled green tomato</i>	18
Crispy Chicken Sandwich <i>buttermilk dressing, pickles, togarashi honey</i>	21

GLASS WINE

Sparkling, Cava, Jaume Serra Cristalino, Spain NV	12
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, Godelia, Mencía, Bierzo, Spain 2020	14
Pinot Noir, Joliesse Vineyards, California	10
Cabernet Sauvignon, Juggernaut, California	13
Malbec, Ataliva, Mendoza, Argentina	11
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