

# BRUNCH

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## BAR LOUIS

AT THE HOTEL FAUCHÈRE

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### BRUNCH

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#### RICOTTA PANCAKES

preserves, cultured butter 12

*add house-smoked bacon* +4

#### EGGS BENEDICT

Canadian bacon, hollandaise, English muffin, Perrochet potato, side salad 16

#### SALMON BENEDICT

Samaki smoked salmon, hollandaise, English muffin,

Perrochet potato, side salad 17

#### PORK HASH

salsa verde, cilantro, sunny up egg, sourdough with black bean butter 15

#### EGG WHITE FRITTATA

kale, leek, potato, farmer's cheese, thyme, side salad 14

*add house-smoked bacon* +4

#### SAUSAGE & EGGS

jalapeño maple sausage links,

5-Spoke Creamery cheddar soft scramble, sourdough 15

#### AMERICAN OMELETTE

Boursin, caramelized onion, sun-dried tomatoes 13

### SUSHI PIZZA

*Premium ahi tuna,  
spicy sauce,  
tobikko, scallion,  
tempura rice crust* 18

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## SANDWICHES

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(choice of French fries or greens)

### LOUIS' BISTRO BURGER

Prime Time brisket-chuck blend,  
5-Spoke Creamery cheddar,  
French fries 12  
*add duck egg, Taylor ham,  
house-smoked bacon +2/ea*

### HOT FRIED CHICKEN SANDWICH

yuzu pickles, spicy mayo,  
potato bun 14

### THE TAILGATER

Taylor ham, sunny up egg,  
caramelized onion,  
smoked cheddar aioli 13

### CROQUE MONSIEUR

Shaller and Weber French ham, Gruyere,  
béchamel 15

### CROQUE MADAME

Shaller and Weber French ham, Gruyere,  
béchamel, sunny up egg 17

### IMPOSSIBLE BURGER (Vegetarian)

brioche bun, lettuce, tomato, onion,  
chipotle aioli 17  
*add avocado or cheese +2/ea*

### TURKEY BURGER

PA heritage turkey, special sauce,  
American cheese, dill pickles, lettuce, onion  
double 14 / single 10

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## APPETIZERS & SIDES

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### FRENCH ONION SOUP

vegetable broth, crostini, Gruyere 8

### BABY ICEBERG

Bayley Hazen Blue, grape tomatoes,  
house-made bacon 11

### BOSTON BIBB SALAD

fried shallots, lemon poppyseed  
vinaigrette 9

### BRÛLÉED GRAPEFRUIT

half grapefruit, brûléed sugar, mint 4

### 2 EGGS ANY STYLE 8

### HOUSE-SMOKED BACON 4

### JALAPEÑO MAPLE SAUSAGE 4

### MALANGA CHIP BASKET 8

### ISLAND CREEK OYSTERS

cucumber mignonette,  
American cocktail sauce, lemon  
½ dozen 18; full dozen 32

### TROUT DIP

house-smoked trout, horseradish,  
lemon, chips 9

### BONE MARROW

pastrami spice, onion jam, sourdough 13

### WOOD-FIRED SOURDOUGHTOAST

with butter and jam 3  
*add black bean butter +1*

### PERROCHET POTATO

crispy potatoes, dijonnaise,  
parmesan, chives 5



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20% service added to parties of 6 or more

Raw or undercooked meat, poultry, fish or eggs may cause food borne illness.

While we offer products made without gluten, please understand our kitchen is not gluten free and normal kitchen operations involve shared cooking and preparation areas.