

HOTEL
FAUCHÈRE
— EST. 1852 —


BASKETS

Malanga Chips 8

French Fries 8
add Truffle Parmesan 2

Sweet Potato Fries, chipotle-lime dipping sauce 10

Fried Oysters, spicy remoulade 16

SNACKS & APPETIZERS

Mixed Olives 6

House-made French Onion Dip, Old Bay chips 7

Smoked Trout Dip, Samaki smoked trout, julienned apple, mini toasts 12

Soup, daily variety 9

Brussels Sprouts Salad, garlic bacon, apples, spiced pecans, pomegranate, pumpkin dressing 14

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

Deviled Eggs (6) 7.5
add Samaki Smoked Salmon +5; add Fried Oyster +5

Sushi Pizza, ahi tuna, spicy tobiko sauce, tobiko, scallions, tempura rice crust 20

PLATTERS

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

Mezze Platter, hummus, roasted eggplant-tomato dip, stuffed grape leaves, roasted red peppers, pita 16

Samaki Smoked Salmon Platter, double-cured, vodka-dill & pastrami-smoked salmon, capers,
red onion, horseradish cream, mini toasts 22

ENTREES

Roasted Half Chicken, pee wee potatoes, seasonal vegetable, chicken jus 24

Beer-Braised Short Ribs of Beef, mirepoix vegetables, rustic red bliss mash 32

Vegetarian Chili, kidney beans, black beans, chick peas, zucchini, green beans 19

Burgers, with lettuce, tomato, onion, pickle, French fries
Choice of: Beef Burger 14; Turkey Burger 16; Beyond Burger 15
add Cheese: american, cheddar or roquefort +2;
add Bacon +2;
add Truffle Parmesan Fries +2; add Sweet Potato Fries +2

GLASS WINE

Pinot Grigio , Canaletto, Casa Girelli, Italy 2018 9	Rosé , Castillo de Jumilla, Bodegas Bleda, Spain 2019 11
Sauvignon Blanc , Rata Estate, New Zealand 2018 10	Pinot Noir , Joliesse Vineyards, CA 2019 10
Chardonnay , True Myth, Niven Family, CA 2014 12	Cabernet Sauvignon , Grayson Cellars, CA 2018 10
Grüner Veltliner , Brunn, Niederösterreich, 2019 12	Tempranillo , Companon Arrieta, Herrigoia Rioja, Spain '18 11
Riesling , Jakob Schneider, Trocken, Melaphyr, Germany 2018 11	Malbec , Ataliva, Mendoza, Argentina 2019 9

FEATURED COCKTAILS

Tina Modotti tequila, aperol, grapefruit, lime 10	Solstice Margarita jalapeno tequila, triple sec, passionfruit, lime 11
Salty Dog vodka, grapefruit, salted rim 10	Gold Rush bourbon, domaine de canton, lemon, honey syrup 12
Hibiscus G&T gin, tonic, hibiscus tea syrup 10	
Dark & Stormy dark rum, ginger beer, lime 11	

BEER

Hofbrau Dunkel / Dunkel Gold 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
Rolling Rock Extra Pale Lager – American, 4.4%, Latrobe Brewing Co. 5
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
HofbräuHefeWeizen German Hefeweizen – Munich, 5.1%, Hofbräuhaus 7
Samuel Smith Nut Brown Ale Brown Ale – English, 5%, Samuel Smith 8
Guinness Stout – Irish Dry, 4.2%, Guinness 6
Edmund Fitzgerald Porter – American, 6%, Great Lakes Brewing Company 7
Hennepin Farmhouse Saison Farmhouse Ale – Saison, 7.7%, Brewery Ommegang 9
Dark Trail American Wild Ale, 6%, Half Acre Brewery, 750ml 20
Tröegs Perpetual IPA, 7.5%, Tröegs Independent Brewery 8
Bass Pale Ale Pale Ale – English, 5%, Bass Brewers 6
Moon Shed Sour – American, 5.5%, Plan Bee Farm Brewery, 750ml 26
60 Minute IPA IPA – American, 6%, Dogfish Head Craft Brewery 7
Sam Smith Cider Cider – English, 5%, Samuel Smith 8
Clausthaler Original / Premium Non-Alcoholic Beer, 0.49%, Radeberger Gruppe 5

We proudly support our local farms and businesses. Thank you to: Prime Time Meats, Liberty Hill Farm, Samaki Smoked Fish, Nodine's Smokehouse, Anthony & Sons Bakery
Consuming raw or undercooked meat, poultry, fish or eggs may cause food borne illness