



DINNER MENU

OLIVIER

BISTRO



EVENINGS EVENTS

SUNDAY

\$1 Oyster

MONDAY

2 Courses Menu \$24

TUESDAY

3 Courses Menu \$29

THURSDAY

\$7 House Cocktail

FRIDAY & SATURDAY

HAPPY HOUR

\$1 OFF Any Drink

5 to 7 @ BAR

Except Holidays

Dinner Menu

Cheeses & Charcuteries

\$7 Per Item

Jambon De Bayonne
French Cured Ham

Pate De Foie De volaille
Home Made Poultry Liver Pate

Camembert
*Normandy France
Pasteurized Cow's Milk*

Cabot Clothbound
*Aged Cheddar, Jasper hill
Pasteurized Cow's Milk*

Saucisson Sec
D'artagnan Dry Pork Sausage

Bleu D'Auvergne
*French Firm bleu Cheese
Pasteurized Cow's Milk*

Tomme De Savoie
*Raw Semi Soft Cow, French
2yo Aged, semi firm*

Brebis
*France Pasteurized
Goat's Milk*

Saucisse Seche
*Crasftbury Vermont
Aged Salamis*

Salads & Appetizers

Shishito

Blistered Mild Green Peppers, Sea salt, Lemon 10

Calamars Frits

Fried Calamar, Chipotle Sauce 13

Tartare Du Jour

Special Tartare Of The Day M/P

Foie Gras Torchon Maison

Homemade Duck Liver Pate, Brioche Apple Sauce 16

Oyster Of The Day 3

Soupe A L'Oignon

Traditional French Onion Soup 10

Escargots de Bourgogne

Pastis Garlic Butter 11

Choux Frit

Fried Cauliflower, Almonds, Lemon Aioli 11

Salade De Roquette

Arugula, Walnut, Apple, Manchego, Lemon Dressing 11

Salade D'haricot Vert

String Beans, Feta Cheese, Tomatoes, Onion 11

Entrees

Magret De Canard

Seared Duck Breast, Cheese Puree, Poached Pear, Haricot Vert, Red Wine Sauce 26

Hanger Steak

Grilled Hanger Steak, Fries 24

Boeuf Bourguignon

Braised Beef, Bacon, Fingerlings, Carrots, Mushrooms 25

Hamburger

Capers Mayonnaise, Tomatoes, Red Onion, Fries 15

Swiss, Blue, Cheddar 1 Add Bacon 2

Cote De Porc

*Grilled Pork Chop, Fingerlings Potatoes 24
Mushroom, Asparagus, Old Grain Mustard Cream Sauce*

Poisson Du Jour

Fish Of The Day M/P

Quinoa De Legumes

Vegan, Quinoa, Red Pepper, Black Olives, Cauliflower 17

Poulet Au Citron

Organic Roasted Half Chicken, Lemon, Mashed Potatoes 24

Moules Frites

** Mussels, Bleu cheese, Crème Fraiche, White Wine Fries 17*

** Mussels Mariniere, White Wine, Shallots, Garlic 17*

Salade Nicoise

*Boston lettuce, Haricots Vert, Egg, Anchovies, Fingerlings, Fresh Tuna 23
Red Onion, Black Olives, Cherry Tomatoes House Dressing*

Cote De Boeuf

Prime Rib eye On The Bone, Fries, Veggie \$3 Per Ounce

12 & under only	<p><i>Kids Menu ~8~</i></p> <p><i>*Pasta Butter</i></p> <p><i>*Mini Burger Fries *Chicken Nuggets Fries</i></p>	<p><i>Sides ~7~</i></p> <p><i>Frites, Mushrooms, Spinach, Mashed Potatoes</i></p>
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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

~ We Accept American Express, \$10 Minimum, ATM Available Inside ~