



DINNER MENU

OLIVIER

BISTRO



EVENINGS Events

SUNDAY

\$1 Oyster

MONDAY

Two For One Glass of wine
Offer Valid Per Person

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 <i>French Cured Ham</i>	Pate De Foie De volaille <i>Home Made Poultry Liver Pate</i>	Camembert <i>Normandy France Pasteurized Cow's Milk</i>	Cabot Clothbound <i>Aged Cheddar, Jasper Hill Pasteurized Cow's Milk</i>	
Saucisson Sec <i>Artagnan Dry Pork Sausage</i>	Bleu D'Auvergne <i>French Firm bleu Cheese Pasteurized Cow's Milk</i>	Tomme De Savoie <i>Raw Semi Soft Cow, French 2yo Aged, semi firm</i>	Brebis <i>France Pasteurized Goat's Milk</i>	Saucisse Seche <i>Craftsbury Vermont Aged Salsamis</i>

Salads & Appetizers

Shishito <i>Blistered Mild Green Peppers, Sea salt, Lemon 9</i>	Soupe A L'Oignon <i>Traditional French Onion Soup 9</i>
Calamars Frits <i>Fried Calamar, Chipotle Sauce 12</i>	Escargots de Bourgogne <i>Pastis Garlic Butter 10</i>
Tartare Du Jour <i>Special Tartare Of The Day M/P</i>	Choux Frit <i>Fried Cauliflower, Almonds, Lemon Aioli 10</i>
Foie Gras Torchon Maison <i>Homemade Duck Liver Pate, Brioche Apple Sauce 16</i>	Salade De Roquette <i>Arugula, Walnut, Apple, Manchego, Lemon Dressing 11</i>
Oyster Of The Day 3	Salade D'haricot Vert <i>String Beans, Feta Cheese, Tomatoes, Onion 11</i>

Entrees

Magret De Canard <i>Seared Duck Breast, Cheese Puree, Poached Pear, Haricot Vert, Red Wine Sauce 25</i>	Poisson Du Jour <i>Fish Of The Day M/P</i>
Hanger Steak <i>Grilled Hanger Steak, Fries 22</i>	Quinoa De Legumes <i>Vegan, Quinoa, Red Pepper, Black Olives, Cauliflower 17</i>
Boeuf Bourguignon <i>Braised Beef, Bacon, Fingerlings, Carrots, Mushrooms 24</i>	Poulet Au Citron <i>Murray's Organic Roasted Half Chicken, Lemon, Mashed Potatoes 24</i>
Hamburger <i>Capers Mayonnaise, Tomatoes, Red Onion, Fries 15</i> <i>Swiss, Blue, Cheddar 1 Add Bacon 2</i>	Moules Frites <i>* Mussels, Bleu cheese, Crème Fraiche, White Wine Fries 17</i> <i>* Mussels Mariniere, White Wine, Shallots, Garlic 17</i>
Cote De Porc <i>Grilled Pork Chop, Fingerlings Potatoes 24</i> <i>Mushroom, Asparagus, Old Grain Mustard Cream Sauce</i>	Salade Nicoise <i>Boston lettuce, Haricots Vert, Egg, Anchovies, Fingerlings, Fresh Tuna 23</i> <i>Red Onion, Black Olives, Cherry Tomatoes House Dressing</i>
Cote De Boeuf <i>Prime Rib eye On The Bone, Fries, Kale \$2.99 Per Ounce</i>	