



DINNER MENU

OLIVIER

BISTRO



EVENINGS Events

SUNDAY

\$1 Oyster

MONDAY

Two For One Glass of wine
Offer Valid Per Person

TUESDAY

3 Courses Menu \$26

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

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| 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</i> | Pearl <i>Maine Pasteurized Cow's & Goat's Milk</i> | Saucisse Seche <i>Craftsbury Vermont Aged Salamis</i> |

Salads & Appetizers

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| 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 9</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 | Poulpe Grillee <i>Grilled Octopus, fennel, Arugula, Roasted Pepper Sauce 16</i> |

Entrees

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| Quinoa De Legumes <i>Vegan, Quinoa, Red Pepper, Black Olives, Cauliflower 17</i> | Poisson Du Jour <i>Fish Of The Day M/P</i> |
| Hanger Steak <i>Grilled Hanger Steak, Fries 20.5</i> | Cassoulet De Canard <i>White beans, Duck Leg Confit, Pork Sausage, Bacon 26</i> |
| Poulet Au Citron <i>Murray's Organic Roasted Half Chicken, Lemon, Mashed Potatoes 23</i> | Boeuf Bourguignon <i>Braised Beef, Bacon, Fingerlings, Carrots, Mushrooms 24</i> |
| Hamburger <i>Capers Mayonnaise, Tomatoes, Red Onion, Fries 15 Swiss, Blue, Cheddar 1 Add Bacon 2</i> | Moules Frites <i>* Mussels, Bleu cheese, Crème Fraiche, White Wine Fries 17 * Mussels Mariniere, White Wine, Shallots, Garlic 17</i> |
| Cote De Boeuf <i>Prime Rib eye On The Bone \$2.99 Per Ounce Fries, String Beans</i> | Tartiflette <i>Cassolette, Reblochon Cheese, Bacon, Potatoes, Onion, Cream 24</i> |

**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 ~*