



CARIBOU CAFE

BRASSERIE

HORS D'OEUVRES

Soup Du Jour	10
Onion Soup Gratinée Caramelized Onions, Crouton, Gruyere	12
Cheese Selection 3/5 v French Cheese with Accoutrements	21/29
Beef Tartare Filet Mignon, Cornichons, Capers, Mustard	22
Roasted Bone Marrow Chanterelles, Sundried Tomatoes Tarragon, Veal Jus	20
Oysters on the ½ Shell, Mignonette, Lemon West Coast / East Coast	22
Escargots Brussels Sprouts 'Mange Tout' Lardons, Crème Fraiche-Sherry	15
Smoked Salmon Thinly Sliced House Smoked Salmon, Capers Red Onion, Egg Mimosa, Crème Fraiche	22
Chilled Seafood Salad Shrimp, Calamari, Crabmeat Fingerling Potatoes, Citrus Vinaigrette	22
Paté de Campagne Bacon-wrapped Paté, Cognac, Pistachios Cornichons, Mustard	14
Foie Gras Mousse Pickled Red Onions, Three Vinegar Reduction	24

SALADS

Caesar Salad Romaine, Shaved Parmesan, Croutons	12
Frisee aux Lardons Warm Bacon Vinaigrette, Croutons Soft Poached Egg	16
Marinated Beet Salad Whipped Fromage Blanc, Pistachios, Mint	14
Caribou Salad Mixed Greens, Honeycrisp Apples, Blackberries Warm Goat Cheese Croute, Fig Vinaigrette	15
Salad Nicoise Confit Tuna, Haricots Vert, Fingerling Potato Tomatoes, Egg, Olives, Bagna Cauda	23

SANDWICHES

Served with Pommes Frites or Salad

8 oz Caribou Burger Caramelized Onions, Tomato Remoulade Brioche <i>add cheese \$2, add bacon, egg \$3</i>	18
Croque Madame/Monseieur Parisian Grilled Jambon et Fromage with Bechamel	16/18
Crabcake Sandwich "Rue de Noix" Style, Bibb Lettuce Tomato Remoulade, Brioche	26
Chicken Pesto on Baguette Roasted Chicken, Basil Pesto Burrata, Tomato	17
'Pan Bagnat' Confit Tuna, Haricots Vert, Fingerling Potato Tomatoes, Egg, Olives on Toasted Baguette	23

ENTRÉES

Fish Du Jour Chef's Daily Preparation	32
Moules Frites P.E.I. Mussels Steamed in White Wine Shallots, Garlic, Parsley, Pommes Frites	24
Skate Meunière Sautéed Skate, Crushed Potatoes Lemon, Capers, Brown Butter	28
Roasted Salmon Lentils "de Puy", Red Wine Salmis	30
Coq au Vin Marinated Braised Chicken in Red Wine Pearl Onions, Lardons, Mushrooms, Savory	30
Gnocchi 'Provençal' Potato Gnocchi, Zucchini, Tomatoes, Roasted Peppers Capers, Black Olives, Parmigiano Reggiano	26

Steak Frites 12 oz NY Strip, Tomato Provencal Sauce Au Poivre, Pommes Frite	38
Duck Cassoulet Slow-Cooked Beans, Duck Confit	34
Choucroute for Two Smoked Pork, Bacon, Boudin Blanc, Sauerkraut Confit Potatoes	54
Roasted Half Organic Chicken Fingerling potatoes and Carrots 'Boulangère' Natural Thyme Reduction	29
Beef Bourguignon Red Wine-Beef Stew, Mushrooms Caramelized Pearl Onions, Root Vegetables Pomme Purée	32

LES GARNITURES 8

Pomme Purée	Haricots Vert	Pommes Dauphinois	Butternut Squash au Gratin
	Pommes Frites	Petite Salad	Pommes Sarladaise

EXECUTIVE CHEF TOWNSEND WENTZ

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

