



meauxbar

BISTRO

Hors-D'œuvres & Petit Plats

ONION SOUP GRATINÉE with Crouton & Gruyère	12
MIXED FIELD GREENS Cucumber, Tomato, Pine Nuts, & Lemon Truffle Vinaigrette	10
ROASTED BEET SALAD with Pear, Candied Pecans, Red Onion & Crumbled Goat Cheese	13
SALAD LYONNAISE , Frisée, Bacon Lardons, Soft Poached Egg, Warm Bacon Vinaigrette	15
OYSTER SALAD PASTIS Flash Fried Oysters, Frisée & Creamy Pernod Dressing	15
STEAK TARTARE WITH QUAIL EGG , Hand Chopped Strip Loin	17
HERBED RABBIT TERRINE with Pistachios, Cornichons & Mostarda	16
BOUDIN NOIR Traditional Acadian Blood Sausage with Sugar-Cane Creole Mustard	9
MOULES FRITES INDOCHINE Mussels Steamed in Red Curry Broth, Coriander & Basil	18
CRAB CAKE with Sauce Rémoûlade, Hearts of Palm, S & Frisée Salad	15
CARAMELIZED ONION TART with Goat Cheese & Bacon Lardons	12
“MAC & CHEESE” Ziti, Mushroom Duxelle, Goat Cheese, Gruyère & Truffle Oil	16
GINGER CRAWFISH DUMPLINGS with Sesame-Soy Dipping Sauce	13
BEET RICOTTA RAVIOLI with Ginger-Sage Brown Butter	10 / 19
SPAGHETTI BOLOGNESE with Red Wine & Basil Chiffonade	12 / 23

Entrées

POISSON EN PAPILOTE “CANTONESE” , Steamed in Parchment with Satsuma, Leeks, Shiitake, Soy Sauce & Jasmine Rice	Market
SAUTÉED RAINBOW TROUT with Toasted Hazelnuts & Brown Butter, Parsleyed Fingerling Potatoes & Sautéed Haricot Verts	23
PAN-ROASTED SCOTTISH SALMON du Puy Lentils, Wilted Spinach & Mushroom Foam	26
CORNMEAL CRUSTED CATFISH & CHIPS with Sauce Rémoûlade & Napa-Cabbage Slaw	18
LOBSTER RISOTTO with Wild Mushrooms & Tomato Confit	28
DUCK CONFIT Garlic Sautéed Fingerling Potatoes, Frisée & Duck Jus w/ Sherry Vinegar	25
ROASTED CHICKEN <i>with</i> FINE HERBS Truffle Mashed Potatoes, Caramelized Baby Carrots & Sugar Snap Peas	24
STEAK FRITES 10 oz. Choice New York Strip with French Fries & Tarragon Butter <i>with</i> SAUCE AU POIVRE <i>or</i> ROQUEFORT 31	29
GRILLED DOUBLE-CUT PORK CHOP with Tarragon Butter & French Fries (Allow 30 Min. Cooking Time.) <i>with</i> SAUCE AU POIVRE 27	25
SLICED STEAK SALAD with Sautéed Mushrooms, Mixed Field Greens, Red Onion, Roasted Beets, Cherry Tomatoes & Roquefort Dressing	26

OPEN TUES. THRU SAT. 5:30 UNTIL 10:30. NO SUBSTITUTIONS, PLEASE. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6