

# BAR LOUIS

## at the Hotel Fauchère

05.12

Chicken=New Pork?

Noticed the meteoric rise of Pork? 4 or so years ago, the avalanche began. Restaurants with paintings of pigs, pig logos and pig names, even restaurant designs based on pig sties (really). Now every food hipster wants pork belly sandwiches, bacon ice cream and cured pork anything, myself included.

My prediction: Chicken will be the next Pork. It has been a second class citizen, cooked to an internal temperature of “dead”, and we chefs just use it because you make us. Like pork in the 90’s.

But no more. So, welcome to the age of the chicken, where you will find every part of the chicken (they are all awesome) spread around our menus. To get a breast you create a gizzard, liver, heart, 2 legs, 2 wings, 2 feet, bones, a neck and a comb. It is disrespectful not to embrace all of this. So we do. We hope you support us in doing so.

Christopher Bates

General Manager &  
Executive Chef

Richie Massaro  
Sous Chef

Xavier Morales  
Bar Louis Manager

### A LITTLE SOMETHING

Calkins Creamery Cheese Plate**	selection of three, olives, accompaniments . . .	15
Sushi Pizza*	tuna, sushi rice tempura & tobiko caviar* . . . . .	16
Grilled Spicy Kale*	chili, garlic, extra virgin olive oil, sunny local farm egg . . . .	7
Crispy Baby Octopus (2pc)	garlic aioli, lime. . . . .	5
Pot of Chicken Liver Mousse	pickled vegetables, housemade bread . . . . .	5
Sampling of Housemade Charcuterie*	(three selections). . . . .	12
Feast of Housemade Charcuterie*	(five selections) . . . . .	19

### SOUPS & SALADS

French Onion Soup	toasted baguette, gruyère cheese . . . . .	6
Soup du Jour**	market fresh selection, housemade “prezzini”. . . . .	7
Baby Green Salad	candied nuts, seasonal fruit, blue cheese, sherry vinaigrette . .	8
A Spring Salad from Our Own Farm	moscatel vin, evoo. . . . .	9
Fred’s Watercress*	boudin noir, grapes, grains, freds honey . . . . .	10
Roasted Brussels Sprouts	walnut, blue cheese, pear . . . . .	9

### QUICK FIXE LUNCH

Two-course fixed lunch menu	including an appetizer, main course and coffee. Menu changes daily. Available Sunday through Thursday . . . . .	16
Add Chef’s Choice Dessert.	. . . . .	22

### SANDWICHES (ALL SERVED ON PATISSERIE FAUCHERE BREAD)

Grilled Portobello**	fresh mozz, pepper, spicy mayo w/green salad . . . . .	10
House Confit Tuna Melt*	tomato, cheddar, rye w/green salad . . . . .	11
Soft Shell Crab Sandwich*	fred’s watercress, aioli, housemade bacon w/ salad. . .	16
Binghamton Style Spiedie*	fresh herbs w/green salad . . . . .	11
Croque Monsieur*	housemade cured ham, gruyère & herbs w/green salad . . . .	12
	add an egg to make it a croque madame . . . . .	14
“The Rachel” (Rubens sister)*	housemade pastrami, cole slaw, swiss w/fries . . .	14
Bar Louis Burger*	. . . . .	10
Bar Louis Turkey Burger*	. . . . .	12
	choice of cheddar, swiss or blue cheese, housemade english muffin w/fries add spicy fried onions, bacon, mushrooms, cole slaw or fried egg \$2 ea.	

### A LITTLE SOMETHING MORE

Quiche du Jour	green salad. . . . .	11
Pate and Salad*	housemade pork pate, gerkins, green salad . . . . .	13
Foraged Wild Bitter Green Risotto**	smoked ricotta salata. . . . .	16
Carrots & Cashews**	carrot bread, baby carrots, carrot cashew puree . . . . .	16
Kale & Housemade Stracci Pasta**	local farm egg (Quails R Us, Honesdale) . . .	14
Crispy Local Chicken Leg*	mountain fries, kale, smoked butter pan sauce . . . .	17
Sauteed Calves Liver*	bacon, onions, yukon potatoes, yuengling pan sauce . . . .	16
Wild Mushroom & Spring Pea Crepes**	amaranth, flax, fred’s watercress . . . .	14
Steak Frites**	grilled NY strip w/ steak fries or green salad, maître d’hôtel butter .	26
	with bordelaise or crumbled blue cheese . . . . .	28

20% service charge added to parties of 6 or more

\* Raw or undercooked meat, poultry, fish or eggs may cause food-borne illness

\*\*Raw milk has not been processed to remove pathogens that can cause illness. The consumption of raw milk may significantly increase the risk of food borne illness in persons who consume in, particularly with respect to certain highly-susceptible populations such as: preschool age children, older adults, pregnant women, persons experiencing illness and other people with weakened immune system.



