

LE CAVALIER

AT THE GREEN ROOM

SHRIMP COCKTAIL 20

Sauce Louie, Lemon

HALF-DOZEN OYSTERS* 24

Blood Orange Mignonette, Lemon

WILD MUSHROOM TARTINE 16

Fromage Blanc, Black Truffle, Parmesan, Herbs

POMMES FRITES 8

Garlic Aioli

STEAK TARTARE* 16

Egg Yolk, Dijon, Cornichon, House Chips

CAESAR SALAD 14

Romaine, Parmesan, Petite Herbed Croutons

ESCARGOTS & BONE MARROW 22

Parsley Butter, Roasted Garlic, Sesame Toast

MOULES FRITES 24

White Wine, Shallot, Leeks, Cream

LE CAV BURGER 22

Comté, Charred Onion, Slab Bacon,
Roasted Garlic Aioli, House Dill Pickles

CHARCUTERIE

Seasonal Selections

Served with Grilled Crostini

FROMAGE 22

Fig Jam, Granny Smith Apples, Local Honey

SAUCISSON 20

Pickled Vegetables, Tarragon Mustard,
Apricot Condiment

FROMAGE ET SAUCISSON

38

ONION SOUP 15

Gruyère, Comté

BY THE GLASS

MONGARDA, PROSECCO 15

Valdobbiadene, Italy NV

JEAN MARC BARTHEZ, BORDEAUX BLANC 13

Entre-Deux-Mer, France 2022

BOUCHAINE ESTATE, CHARDONNAY 18

Napa Valley, California 2022

CHATEAU DE GAUDOU, PURO, MALBEC ROSE 12

Vin De Pays, France 2022

MARY TAYLOR, ANJOU ROUGE 13

Loire Valley, France 2022

CLOS SIGURE, MALBEC 15

Cahors, France 2019

JOHNSON FAMILY, CABERNET SAUVIGNON 18

Alexander Valley, California 2021

BEER

DALE'S PALE ALE 7

CAPE MAY IPA 8

CAPE MAY ALWAYS READY HAZY ALE 8

YUENGLING GOLDEN PILSNER 7

KRONENBURG LAGER 7

FOUNDERS PORTER 7



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
For all parties of 6 or more guests a gratuity of 20% will be automatically added to the guest check
A 3% surcharge will be added to all checks to further Le Cavalier's sustainability efforts.