

LE CAVALIER

AT THE GREEN ROOM

LE BAR

PRAWN COCKTAIL Sauce Louie, Baby Lettuces	20
ESCARGOTS & BONE MARROW Garlic Parsley Butter, Shallot, Sesame Toast	22
POMME FRITES Roasted Garlic Aioli	8
STEAK TARTARE* Creamed Egg Yolk, Dijon, Cornichon, House Chips	16
CAESAR SALAD Romaine, Parmesan, Petite Herbed Croutons	14
ONION SOUP Gruyère, Comté	15
LE CAV BURGER Comté, Charred Onion, Slab Bacon, Roasted Garlic Aioli, House Dill Pickles	21

BLACK DIAMOND CAVIAR 78
Golden Ossetra, Creme Fraiche, Chives, House Chips

FROMAGE
22
3 Cheeses, Fig Jam, Grapes, Apples, Crostini

SAUCISSON
20
3 Meats, Pickled Turnips, Tarragon Mustard, Apricot Condiment, Crostini

LARGE FROMAGE ET SAUCISSON
38
3 Meats, 3 Cheese, Fig Jam, Grapes, Apples, Pickled Turnips, Tarragon Mustard, Apricot Condiment, Crostini

BY THE GLASS

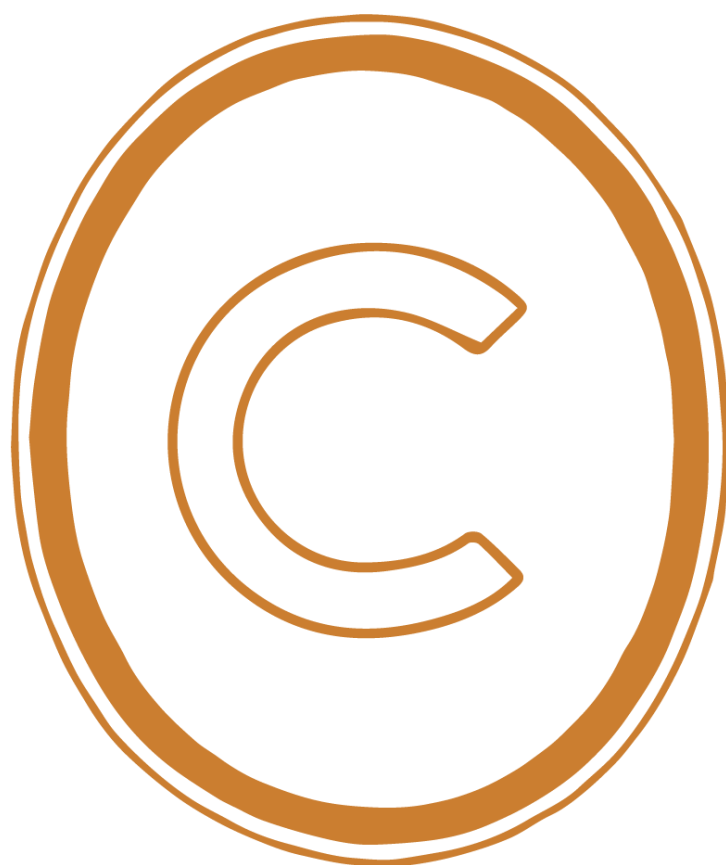
MONGARDA, PROSECCO 15 Valdobbiadene, Italy NV
JEAN MARC BARTHEZ, BORDEAUX BLANC 13 Entre-Deux-Mer, France 2022
BOUCHAINE ESTATE, CHARDONNAY 18 Napa Valley, California 2022
CHATEAU DE GAUDOU, PURO, MALBEC ROSE 12 Vin De Pays, France 2022
MARY TAYLOR, ANJOU ROUGE 13 Loire Valley, France 2022
CLOS SIGURE, MALBEC 15 Cahors, France 2019
JOHNSON FAMILY, CABERNET SAUVIGNON 18 Alexander Valley, California 2021

BEER

DALE’S PALE ALE 7
BALTIMORE BLONDE ALE 6
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.

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