

LES HORS D'OEUVRES

SHRIMP COCKTAIL 20

Cocktail Sauce, Lemon Wedge

WILD MUSHROOM TARTINE 16

Maitake, Morels, Black Truffle, Fromage Blanc

PIZZA DE SAISON 16

Burrata, Olio Verde, Seasonal Accompaniments

MOULES EN VOL-AU-VENT 20

Leek Cream, Tarragon, Lemon, Puff Pastry

ONION SOUP 15

Madeira, Jus, Gruyère

STEAK TARTARE* 16

Egg Yolk, Dijon, Cornichon, House Chips

GRILLED ASPARAGUS 18

Poached Egg, Lemon, Caviar

ROASTED BEETS 15

Fennel, Labneh, Lemon Zest

WEDGE SALAD 17

Baby Iceberg, Lardon, Tomato, Pickled Onion, Moody Blue Dressing

CAESAR 14

Anchovy Dressing, Parmigiano, Pangrattato

MUSTARD GREENS SALAD 15

Bibb Lettuce, Dijon & Sherry Vinaigrette, Crispy Shallots

PROTEINS

Add Chicken 8 Add Shrimp 10

Add Steak* 17 Add Salmon* 11

LES OEUFS

OMELETTE 18

French Ham, Comté, Salad Vert

EGGS BENEDICT 21

English Muffin, Canadian Bacon, Hollandaise

STEAK OEUFS 35

Bistro Filet, Two Eggs, Lyonnaise Potato, Maître D' Butter

LE CAV BREAKFAST 22

Two Eggs, Slab Bacon, Sausage, Lyonnaise Potato, Toast

AVOCADO TOAST 18

Poached Eggs, Pickled Onion, Goat Cheese, Marinated Tomato, Cilantro

PLATS PRINCIPAUX

CROQUE MONSIEUR 20

Paris Ham, Dijon, Béchamel, Gruyère, Salad Vert
Add Egg +2

FRENCH DIP 24

Shaved Wagyu Beef, Gruyère, Horseradish Aioli, Jus

PANCAKES 19

Cinnamon Sugar, Whipped Butter
Blueberry Compote +2

LOX PLATTER 20

Chive Cream Cheese, Capers, Lettuce, Tomato, Cucumber, Onion, Dill

LE CAV BURGER 22

Comté, Caramelized Onions, Confit Garlic Aioli, Dill Pickles, Leidy's Bacon

CHICKEN MILANESE 29

Mixed Greens, Shaved Parmesan, Sherry Vinaigrette

ACCOMPAGNEMENTS

SLAB BACON 8

LYONNAISE POTATO 8

HOUSE SAUSAGE 8

*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.



WILMINGTON