

LE BAR

MOULES FRITES 24 White Wine, Shallot, Leeks, Cream	STEAK TARTARE* 16 Creamed Egg Yolk, Dijon, Cornichons, Gaufrettes
HALF-DOZEN OYSTERS* 24 Yuzu Cocktail Sauce, Cucumber Mignonette	SALMON RILLETES 15 Preserved Tomato, Lemon, Tarragon
BLACK DIAMOND CAVIAR 68 Golden Ossetra, Crème Fraiche, Chives, Gaufrettes	FROMAGE & SAUCISSON 24 Cheese and Charcuterie, Crostini, Honeycomb
POMMES FRITES 8 Roasted Garlic Aioli	LE CHEESEBURGER* 21 Comté, Charred Onion, Slab Bacon, Roasted Garlic Aioli, House Dill Pickles
JUMBO SHRIMP COCKTAIL 20 Cocktail Sauce	ONION SOUP 15 Gruyère, Comté
CAESAR SALAD 14 Romaine, Parmesan, Petite Herbed Croutons	

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

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.*