

SNACKS

SMOKED TROUT CROQUETTES | 16

Remoulade, Parsley

HALF-DOZEN OYSTERS* | 24

Mignonette, Lemon

SALMON TARTARE | 16

Dill, Yuzu, Capers

CHICKEN LIVER PÂTÉ | 12

Port Gelée, Sourdough Toast, Chives

DAILY FROMAGE | 14

Honey, Fruit, Toasted Baguette

DEVIL'S ON HORSEBACK | 16

Smoked Bacon, Medjool Dates, Blue Cheese

TRUFFLED POMMES FRITES | 14

Parmesan, Garlic Aioli

BY THE GLASS

MONGARDA, PROSECCO | 15

Valdobbiadene, Italy NV

JEAN MARC BARTHEZ, BORDEAUX BLANC | 14

Entre-Deux-Mer, France 2022

BOUCHAINE ESTATE, CHARDONNAY | 18

Napa Valley, California 2022

CHATEAU DE GAUDOU, PURO, MALBEC ROSÉ | 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

L'apéro

Monday – Friday | 4 – 6 PM

Snacks ½ Price

Beers 5

Rotating Cocktails 10

Wines 10

BAR FEATURES

MONDAY

STEAK FRITES

Au Poivre, Shoestring Fries

28 | 35

TUESDAY

LE CAV BURGER

Comté, Charred Onion, Bacon,

Dill Pickle

16 | 22

WEDNESDAY

COQ AU VIN WINGS

Red Wine Sauce, Celery Leaves,

Pickled Fresno

12 | 16

THURSDAY

OXTAIL RAGOUT

Parisian Gnocchi, Confit Onion, Tomato,

Roasted Red Pepper, Pecorino

13 | 18

FRIDAY

LA PETIT SAUCISSON

House-Made Smoked Sausage,

Pickle Relish, Brioche

12 | 16

BEER

DALE'S PALE ALE | 7

CAPE MAY IPA | 8

CAPE MAY ALWAYS READY HAZY ALE | 7

YUENGLING GOLDEN PILSNER | 7

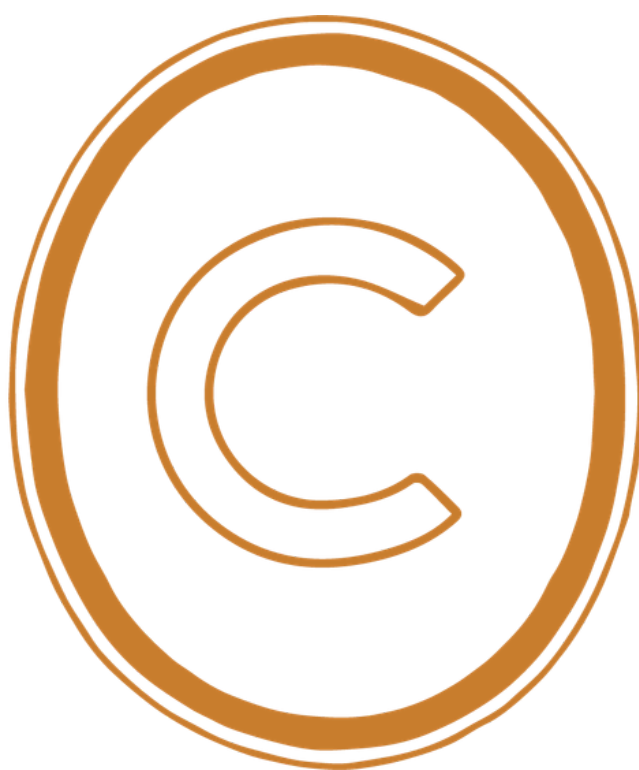
KRONENBURG LAGER | 7

PILSNER URQUELL | 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.

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