



LES ENTRÉES

SHRIMP COCKTAIL 20

Sauce Louie, Lemon

WILD MUSHROOM TARTINE 16

Fromage Blanc, Black Truffle, Parmesan, Herbs

BURRATA 16

Castelfranco, Caramelized Figs, Hazelnut, Pink Peppercorn Vinaigrette

STEAK TARTARE* 16

Egg Yolk, Dijon, Cornichon, House Chips

ONION SOUP 15

Gruyère, Comté

MOULES FRITES 24

White Wine, Shallot, Leeks, Cream

ROASTED BEETS 15

Herbed Yogurt, Fennel Marmalade, Goat Cheese, Endive, Black Pepper Pistachio Brittle

CAESAR 14

Romaine, Parmesan, Petite Herbed Croutons

WEDGE SALAD 17

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

WINTER GREEN SALAD 15

Baby Kale, Green Apple, Spiced Walnut, Shaved Turnip, Poppysseed Vinaigrette

PROTEINS

Add Chicken 8

Add Shrimp 10

Add Steak 17*

Add Salmon 11*

PLATS

CRABCAKE SANDWICH 35

Bibb Lettuce, Sauce Louie, Pickled Pepper Slaw

CHICKEN MILANESE 29

Tricolore Salad, Shaved Parmesan, Sherry Vinaigrette

GRIDDLED TOFU NAAN 20

Caramelized Onions, Roasted Local Mushrooms, Goddess Dressing

CROQUE MONSIEUR 20

Paris Ham, Dijon, Bechamel, Gruyere
Add Egg +2

LE CAV BURGER 22

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

FRENCH DIP 24

Shaved Wagyu Beef, Gruyère, Horseradish Aioli, Jus

STEAK FRITES 35

Bistro Filet, Salad Vert, Maitre D Butter, Chives

SHORT RIB BOLOGNESE 25

Pomodoro Sauce, Rigatoni, Parmesan

2 COURSE LUNCH 25

LES ENTRÉES *Choose 1*

WINTER GREEN SALAD

Baby Kale, Green Apple, Spiced Walnut, Shaved Turnip, Poppysseed Vinaigrette

OR

CAESAR SALAD

Romaine, Parmesan, Petite Herbed Croutons

PLATS *Choose 1*

CHICKEN MILANESE

Shaved Parmesan, Sherry Vinaigrette

OR

SHORT RIB BOLOGNESE

Pomodoro Sauce, Rigatoni, Parmesan

*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.