

GABI

APPETIZERS

VICHYSOISE Potato and leek soup, chives, basil oil, croutons, poached shrimp	\$12
SEAFOOD ESCABECHE Calamari, octopus, shrimp, mussels, scallops, sherry fume, onion, herbs....	\$16
ESCARGOT Roasted garlic herb butter	\$12
FRENCH CHEESE Chef's selection of 3 French cheeses, seasonal accompaniment	\$12
FRENCH PATE PLATE Chef's selection of French charcuterie, Dijon, cornichons	\$12
LEEK TARTE FLAMBÉE Alsatian flatbread, leeks, crème fraiche, bacon lardons, herbes	\$13

SALADS AND SANDWICHES

GREEN SALAD Cucumbers, cherry tomatoes, and tarragon vinaigrette	\$9
ROASTED BEET SALAD Sherry orange beets, crumbled boucheron cheese, arugula, walnuts	\$12
CHICKEN PAILLARD Grilled chicken, rosemary jus, arugula, capers, tomatoes, French fries	\$19
GABI BURGER Comtè cheese, caramelized bacon and onion, fried egg, brioche bun, French fries	\$16
FOREST TARTINE Roasted mushroom and leek fricassee, grilled bread, fried egg, arugula	\$14

ENTREES

Served with choice of one side

COQ AU VIN Red-wine braised Lancaster chicken, bacon, carrots, celery, onion, mushrooms	\$24
DUCK LEG CONFIT Orange sauce	\$26
GRILLED BISTROT STEAK Roasted garlic butter, peppercorn cognac sauce	\$27
SCALLOPS Bay scallops, white wine cream, fennel, garlic, shallot, fines herbes	\$26
MINI RAVIOLI GRATIN Roasted mushroom, truffle crème, asparagus, Comte & goat cheese	\$23

SIDES

FRENCH FRIES	\$7
MASHED POTATOES	\$7
RATATOUILLE Provençal vegetable stew	\$7
GREEN BEANS Butter, shallots, chicken stock	\$7
CARAMELIZED POTATOES Herbes de Provence, onion	\$7

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DESSERTS

APPLE TART Caramelized apples, apple caramel sauce, whipped cream	\$7
CHOCOLATE CAKE Chocolate sauce, whipped cream	\$7
CRÈME BRÛLÉE Vanilla custard, caramelized sugar coating	\$7
HOUSE MADE ICE CREAM Vanilla or caramel	12oz \$7
HOUSE MADE SORBET Mango or strawberry	12oz \$7

COCKTAILS

WATERMELON LEMONADE Stateside vodka, juiced watermelon, lemon juice, minty syrup.....	\$12
CUCUMBER BASIL GIMLET Faber gin, cucumber puree, basil simple syrup, lime juice	\$12
SUMMER THYME Stateside vodka, strawberry puree, thyme simple syrup, lemon juice	\$12
BLOOD ORANGE MARGARITA Faber tequila, blood orange puree, triple sec, lime juice	\$12
BLACKBERRY MINT COOLER Faber gin, blackberry puree, mint simple syrup, lemon juice	\$12
FABER WITH MIXER Rum, tequila, vodka, gin, whiskey	\$12

BEER

KRONENBURG BLANC DRAFT 4.5%	12 oz \$5
KRONENBURG 1664 LAGER DRAFT 4.5%	12 oz \$5
OMISSION LAGER BOTTLE 4.6%	\$5
TROEGS JAVA HEAD STOUT BOTTLE 7.5%	\$5
BECKS NA	\$5

BEVERAGES

SODA	\$4
ICED TEA	\$3
CITRON PRESSÉ	\$3.5
COFFEE	\$3
ESPRESSO	\$3