

GABI

APPETIZERS

French Onion Soup baguette croutons, Comtè cheese	\$13
Vegetable Board assortment of roasted and raw vegetables, house Boursin spread	\$12
French Cheese chef's selection of 3 French cheeses, fig compote	\$12
Pork Country Pâté Dijon mustard, cornichons	\$12
Beef Tartare House-ground Angus beef, caper, lemon, olive oil, chopped egg, raw egg yolk, shallot, cornichon, Dijon, baguette croutons.....	\$13
Foie Gras Pâté blueberry compote, brioche toast	\$14
Escargot roasted garlic herb butter	\$12
Gabi Chopped Nicoise Chopped salad-style Nicoise, house-smoked salmon, olives, capers, peppers, cucumbers, tomato, haricot verts, eggs, garlic vinaigrette.....	\$13

BRUNCH FARE Served with fries or caramelized potatoes

French Omelet double crème cheese, fines herbes	\$14
Eggs "Royale" poached eggs, house smoked salmon, hollandaise sauce, English muffin	\$14
Eggs Benedict poached eggs, ham, hollandaise sauce, English muffin	\$14
Poached Eggs Gabi Soft cooked eggs, mushroom cream sauce, spring vegetables.....	\$14
French Toast Brioche French toast, blueberry compote, powdered sugar, maple syrup	\$14
Duck & Foie Scrapple Duck confit & foie gras scrapple, pickled cherry spread, fried eggs.....	\$17
"a Cheval" Burger Comtè cheese, bacon lardons, foie gras sauce, caramelized onions, fried egg, brioche bun	\$21

ENTREES Served with fries, mashed potatoes or haricot verts

Roasted Chicken brined Lancaster chicken, mushroom cream sauce	\$26
Duck Leg Confit orange sauce	\$27
Grilled Bistrot Steak roasted garlic butter, peppercorn cognac sauce	\$28
Spring Tarte puff pastry, brie cheese, roasted mushrooms, spring vegetables	\$24
Roasted Trout whole roasted trout, lemon caper sauce	\$26

SIDES

Fries, Mashed Potatoes, or Carmelized Potatoes	\$7
Green Beans Butter, shallots, chicken stock	\$7

DESSERTS

Canalé caramelized & custardy French pastries, whipped cream, fresh berries.....	\$7
Eclair Puffed choux pastry shell, vanilla pastry cream, chocolate ganache	\$7

- Crème Brulee** vanilla custard, crisp caramel top \$7
- House Made Ice cream** Vanilla or caramel 12oz \$7
- House Made Sorbet** Mango or Raspberry 12oz \$7



HOUSE COCKTAILS

- Bloody Mary** vodka, house made mix \$10
- Mimosa** Sparkling wine with OJ \$10
- Blood OJ Marg** Tequila, trip sec, blood oj, lime \$12
- Kir Royal** Sparkling wine with cassis or ask for violette, pomegranate, ginger, elderflower, or grapefruit if you want to try something different \$12
- Espresso martini** cold brew, vodka, kahula, lemon zest \$12

SPARKLING ROSE

- Perrier De Sparkling Rose Wine** \$12 / \$50

WHITES

- Capitelles des Fermes Chardonnay** \$12 / \$50
- Clou du Pin Bordeaux Sauvignon Blanc** \$12 / \$50
- Domaine Guillaman Columbard/Ugni Blanc** \$12 / \$50
- Boisset Estates Bonpas Luberon Grenache Blanc**..... \$12 / \$50

ROSE

- La Vieille Ferme Rose** \$12 / \$50

REDS

- Domaine Cabrials Pinot Noir** \$12 / \$50
- Lionel Osmin Malbec** \$12 / \$50
- Chateau La Roc Bordeaux Merlot** \$12 / \$50
- Cheval Quancard Cabernet Sauvignon** \$12 / \$50

PITCHERS OF HOUSE WINE

LA TERRE RED OR WHITE Cabernet or Chardonnay
\$8 Glass (5 ounces) **\$30** Bottle (750 ml)

BEERS \$7

Goose Island ipa	\$7	Omissions gluten removed	\$7
Troeg's Java Stout	\$7	Stella Artois Lager	\$7
Hoegaarden Witbier	\$7	Beck's Non Alcoholic	\$7
Kronenbourg Blanc	\$5 (10 oz draft)	Kronenbourg Lager	\$5 (10 oz draft)