

# GABI

## APPETIZERS

- French Onion Soup** baguette croutons, Comtè cheese ..... **\$13**  
**Gabi Chopped Salad** Hot-smoked salmon, spring greens, olives, capers, peppers, cucumbers, tomato, haricot verts, eggs, garlic vinaigrette..... **\$13**  
**Salmon & Avocado** Salmon tartare, lemon, cucumbers, chives, avocado, crème fraiche ..... **\$14**  
**French Cheese** chef's selection of 3 French cheeses, fig compote ..... **\$12**  
**Escargot** roasted garlic herb butter ..... **\$12** **Foie Gras Pâté** pickled peaches, peach puree, brioche toast ..... **\$15**  
**Tomato & Basil** Heirloom tomatoes, Chatham Farms chevre, sherry vinegar, green basil oil ..... **\$12**  
**Provençal Board** Roasted & raw Provençal vegetables, garlic herb anchovy dip ..... **\$12**
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## FRITES (Each plate served with a pile of hot French fries)

- Gabi "La Grande" Burger** Comtè cheese, bacon lardons, foie gras sauce, caramelized onions, brioche bun, French fries ..... **\$19**  
**Roasted Chicken** brined Lancaster chicken, mushroom cream sauce ..... **\$26**  
**Grilled Bistrot Steak** roasted garlic butter, peppercorn cognac sauce ..... **\$28**
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## ENTREES

- Monkfish Provencale** Black olive-lacquered monkfish loin, ratatouille, lemon ..... **\$26**  
**Duck Confit L'orange** Duck leg confit, mashed potatoes, caramelized orange sauce ..... **\$27**  
**Duck breast** La Belle farms moulard breast, smoked onion & potato puree, duck jus, sour cherry puree, snap peas ..... **\$29**  
**Spring Tarte** Puff pastry, brie cheese, roasted mushrooms, spring vegetables ..... **\$24**  
**Trout Grenobloise** Whole roasted trout, lemon caper sauce, grilled bread, green beans ..... **\$26**
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## SIDES

- French Fries** ..... **\$7**  
**Mashed Potatoes** ..... **\$7**  
**Green Beans** Butter, shallots, chicken stock ..... **\$7**
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## DESSERTS

- Peach Cake** Caramelized peaches, French butter cake, whipped cream ..... **\$7**  
**Café Gateau** Chocolate cake, whipped coffee cream, crushed hazelnuts ..... **\$7**  
**Crème Brulee** Vanilla custard, burnt sugar top ..... **\$7**

**House Made Ice cream** Vanilla or caramel .....\$7  
**House Made Sorbet** Mango or raspberry ..... \$7

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



**HOUSE COCKTAILS**

**Watermelon Lemonade** Watermelon juice, rum, lemon, simple syrup ..... \$12  
**Blood OJ Marg** Tequila, trip sec, blood oj, lime ..... \$12  
**Gin Rickey** gin, simple syrup, club soda, mint..... \$12  
**Gold Rush** bourbon, honey syrup, lemon juice.....\$12  
**Kir Royal** Sparkling wine with cassis or try for violette, pomegranate, or grapefruit upon request ... \$12  
**Honey Palmer** vodka, lemonade, honey, ice tea .....\$12  
**Espresso martini** cold brew, vodka, kahula, lemon zest .....\$12

**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)

**SPARKLING**

**De Perrier Sparkling Wine** ..... \$12 / \$50  
**Christian Etienne Champagne** ..... \$90

**HOUSE WINE**

**Chardonnay or Cabernet** ..... \$8 / \$30

**WHITES**

**Capitelles des Fermes Chardonnay** ..... \$12 / \$50  
**Clou du Pin Bordeaux Sauvignon Blanc/Semillion** ..... \$12 / \$50  
**Domaine Guillaman Colombard/Sauvignon** ..... \$12 / \$50  
**Boisset Estates Bonpas Luberon Grenache Blanc**..... \$12 / \$50  
**Jean Marie Petite Chablis Chardonnay, Burgundy** ..... \$65  
**J Moreau & Fils vouvray Chenin Blanc, Loire** ..... \$65  
**Jean Marc Crochet Sancerre Sauv Blanc, Loire** ..... \$90

**ROSE**

**Les Calandieres Cinsault/Grenache, Southwest FR** ..... \$12 / \$50  
**Chateau Des Ferrages Rose Blend, Provence** ..... \$65

**REDS**

**Domaine Cabrials Pinot Noir** ..... \$12 / \$50  
**Lionel Osmin Malbec** ..... \$12 / \$50

**Chateau La Roc** Merlot, Bordeaux ..... \$12 / \$50  
**Cheval Quancard** Cabernet Sauvignon, Languedoc ..... \$12 / \$50  
**Chauvet Freres Beaujolais** Gamay .....\$65  
**Chateau Gachon Saint Emilion** Merlot/Cab Franc, Bordeaux ..... \$65  
**Monmmessin Bourgogne** Pinot Noir, Burgundy ..... \$65  
**Ferraton Pere & Fils Crozes Hermitage** Syrah, Rhone ..... \$90  
**Domain Des Chanssaud Chateauneuf-du-Pape** Grenache/Syrah ..... \$90