

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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BRUNCH FARE Served with fries or caramelized potatoes

- French Omelet** double crème cheese, fines herbes \$14
- Eggs "Royale"** poached eggs, hot-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
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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

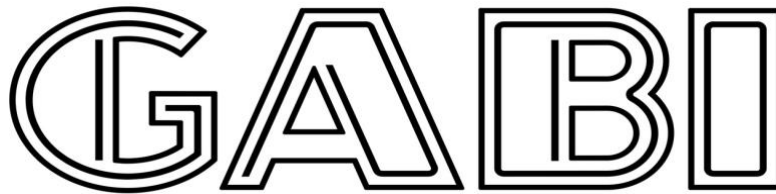
- French Fries, Mashed Potatoes or Caramelized potatoes** \$7
- Green Beans** Butter, shallots, chicken stock \$7
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DESSERTS

- Peach Cake** Caramelized peaches, French butter cake, whipped cream \$7

- Eclair** Puffed choux pastry shell, vanilla pastry cream, chocolate ganache \$7
- Crème Brulee** Vanilla custard, burnt sugar top \$7
- House Made Ice cream** Vanilla or caramel 12oz \$7
- House Made Sorbet** Mango or raspberry 12oz \$7

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



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
- Watermelon Lemonade** Watermelon juice, rum, lemon, simple syrup \$12
- Kir Royal** Sparkling wine with cassis or ask for violette, pomegranate, elderflower, or grapefruit if you want to try something different \$12
- Espresso martini** cold brew, vodka, kahula, lemon zest \$12

SPARKLING ROSE

- De Perrier** 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

- Maison Nicolas** Pinot Noir Rose \$12 / \$50
- Les Calandieres** Provence Blend 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)