

Finch's Brasserie
~ Early Summer Dinner Menu 2010 ~
For those who find joy in the simple pleasure of eating and drinking well

Starts

Soups du Jour, cup or bowl 3.5~4.5
two seasonal selections

Calamari, Banana Peppers, Kalamata Olives, Roasted Tomato Aioli 7.5

Cheese Plate, Assorted Cheeses, Condiments, Crostini 9.5

Charcuterie Plate, House Cured Meats, Pickles, Condiments, Crostini 12

Dukka & Hummus, Grilled Bread, Extra Virgin Olive Oil 8

Duck Wings, Orange-Harissa Glaze 7

Moules du Jour, Mussels, Grilled Bread, Chef's Selection 10.5

Mixed Greens, Seasonal Vegetables 5
Choice of Dressing, Orange Balsamic, Buttermilk Blue, Lemon-Toasted Cumin Vinaigrette,
or Tarragon Dijon

Caesar, Romaine, White Anchovy, Parmesan, Focaccia Croutons 6

Peeky Toe Crab & Halibut Cakes, Tarragon Aioli & Arugula 12

Pasta

Sugar Snap Peas, Leeks, Corn, Cherry Tomatoes, Herb Sauce, Orecchiette 13.5
Add Pan Seared Sea Scallops 18

Rabbit Cacciatore, Rabbit, Bacon, Wood Roasted Mushrooms, Onion,
Tomato Herb Sauce, Pappardelle 14

Italian Sausage, Red Peppers, Onions, Roasted Tomato-Basil Sauce, Tortiglioni 14

Macaroni and Cheese Gratin, Wood Fired 10.5

Entree

~ includes a mixed greens salad ~

Wood Roasted Half Amish Chicken, Buttermilk Mashed Potatoes, Herb Sauce 24

Pan Seared Duck Breast, Confit Duck Leg, Corn & Chanterelle Mushroom Crepe,
Tomato Confit Chimichurri 28

Grilled Pork Chop, Sweet Potato & House Smoked Pork Belly Hash, Smoked Tomato Butter 24

Wood Roasted Halibut, Cous Cous Ratatouille, Basil Butter, Arugula 30

Grilled Local Steak of the Day & Frites, Maitre d' Hotel Butter (market price)

Ask about our Vegetarian Option of the Day

Split Plate Fee 5.00

Please note that separate checks takes a little more time, thank you for your patience.

18% Gratuity added for parties of 6 or more

*Consuming raw or undercooked seafood, shellfish or meats may increase your risk of food borne illness, especially if you have certain medical conditions.

Pizzetta

(Please. No Substitutions.)

the Parisian~ Bacon, Potatoes, Leeks, Crème Fraiche, Herbs, Mozzarella 9.5

the Provencale~ Chicken, Spinach, Mushrooms, Roasted Garlic, Capriole Chevre, Herbs, Mozzarella 10.25

the Creek~ Spinach, Kalamata Olives, Red Onions, Tomatoes, Feta, Basil, Mozzarella 10.25

the Cannes~ Sun Dried Tomatoes, Tomatoes, Roasted Garlic, Capriole Chevre, Basil 9.5

the Roman~ Sausage, Pepperoni, Bacon, Tomato Sauce, Mozzarella 10.5

Kids Menu

(For children 12 & under)

Macaroni and Cheese 3.95

Penne with Butter 2.95

Penne with Sausage 4.95

Cheese Pizza 3.5

Pepperoni Pizza 3.95

Drinks

Finch's Ginger Lemonade 2.50

Soft Drinks, with one refill 1.75

Iced Tea 2

Coffee by Partridge and Quigley 2.25

Brown County Espresso, Regular or Decaf 2.5

Double Espresso 3.75

Cappuccino or Latte, Single or Double 3.75~4.75

Milk or Juices 2.5

(Pomegranite, Orange, Apple)

Oranjina Soda 2.5

Republic of Tea, ask for selections 2

Sprecher Root Beer 2.5

San Pelegrino Sparkling Water 2.5