

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

Starts

Soups du Jour, cup or bowl 35~45
two seasonal selections

Calamari, Banana Peppers, Kalamata Olives, Remoulade 7

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 7

Duck Wings, Orange-Harissa Glaze 7

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

Winter Greens, Seasonal Vegetables 5
Choice of Dressing, Orange Balsamic, Buttermilk Blue, Citrus Vinaigrette,
Mustard Vinaigrette or Toasted Cumin & Lemon Vinaigrette

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

Raviolo, Duck Egg Yolk, Ricotta, Beef Brodo 10

Pasta

- Wood Roasted Mushrooms, Leeks, Spinach, Parsnip Cream Sauce, Pappardelle 13.5
Add Pan Seared Sea Scallops 18
- Rabbit Cacciatore, Rabbit, Bacon, Wood Roasted Mushrooms, Onion,
Tomato Herb Sauce, Pappardelle 14
- Bolognese, House Made Meat Sauce, Penne, Mozzarella & Parmesan, Wood Fired 12
Macaroni and Cheese Gratin, Wood Fired 10.5

Entree

~ includes a winter greens salad ~

- Wood Roasted Statler Chicken Breast, Roasted Fingerling Potatoes,
White Wine-Olive & Herb Sauce, Broccoli Rabe 22
- Cassoulet, Flageolet Beans, Pork, Lamb, Toulouse Sausage, Duck Confit 28
- Bouillabaisse, Shrimp, Clams, Mussels, Squid, Fish, Tomato-Saffron Broth,
Grilled Bread, Rouille 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

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 Greek~ Spinach, Kalamata Olives, Red Onions, Sun Dried Tomatoes, Feta, Basil, Mozzarella 10.25
- the Cannes~ Sun Dried Tomatoes, Roasted Garlic, Capriole Chevre, Basil 9.5
- the Roman~ Sausage, Pepperoni, Bacon, Tomato Sauce, Mozzarella 10.5

Kids Menu

(For children 12 & under)

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| Macaroni and Cheese 3.95 | Cheese Pizza 3.5 |
| Penne with Butter 2.95 | Pepperoni Pizza 3.95 |
| Penne with Meat Sauce 4.95 | |

Drinks

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| Aqua Panna Springwater 500ml 2.5 | San Pelegrino Sparkling Water 2.5 |
| Soft Drinks, with one refill 1.75 | Milk or Juices 2.5 |
| Iced Tea 2 | (Pomegranite, Orange, Apple) |
| Finch's Hot Chocolate & Whipped Cream 4 | Orangina Soda 2.5 |
| Coffee by Partridge and Quigley 2 | Republic of Tea, ask for selections 2 |
| Brown County Espresso, Regular or Decaf 2.50 | Sprecher Root Beer 2.5 |
| Double Espresso 3.75 | Cappuccino or Latte, Single or Double 3.75~4.75 |