



BERGERAC

Authentic French food menu without any artificial flavorings.
All food is cooked to order. If you are in a hurry please let us know!

APPETIZERS

MIXED OLIVES (GF)	\$ 3.25
COQUILLES ST JACQUES (GF)** SEARED SCALLOP, SUN-DRIED TOMATO, PAPRIKA, SAUCE VIERGE	\$ 10.00
PÂTÉ MAISON SEASONAL PATE SERVED WITH CROSTINI, ONION JAM, GHERKINS, MUSTARD	\$ 9.00
DOUGHNUT DE POISSON FISH & SHRIMP BEIGNETS, PICKLED CABBAGE HOUSE MADE AIOLI	\$ 9.00
SOUP OF THE DAY (GF) CUP OR BOWL	\$ 4.50 \$ 7.50
ESCARGOT PERSILLÉ (GF) HALF DOZEN DOZEN SNAIL, GARLIC BUTTER, BREAD	\$10.00 \$18.00
BEETROOT SALAD (GF, V) ROASTED BEETROOT, GOATS CHEESE, WALNUTS, MIXED GREENS	\$ 9.00 \$13.00
BAKED CHEESE (GF, V) CAMEMBERT, WHITE WINE, GARLIC, CROSTINI, APPLES, ONION JAM, MIXED GREENS	\$15.00

ENTRÉES

GRATIN DAUPHINOIS (GF) POTATO GRATIN, MIXED GREENS, PROSCIUTTO HAM	\$11.00
CONFIT DE PORC (GF) PORK, ROASTED SUMMER VEGETABLES, POTATOES, TARRAGON MINT PARSLEY SAUCE	\$20.00
BOEUF DU JOUR (GF) *BEEF OF THE DAY, BÉARNAISE SAUCE, SAUTÉED POTATOES, MIXED GREENS	MARKET PRICE
LAMB NAVARIN (GF) BRAISED LAMB IN MARSALA WINE, GRATIN, GREEN BEANS	\$21.00
CONFIT DE CANARD (GF) CURED AND SLOW COOKED DUCK, GARLIC PARSLEY POTATOES, ONION JAM	\$21.00
CRUMBLE D'ÉTÉ (V) ROAST SUMMER VEGETABLES, POTATOES, PARMESAN CRUMBLE, TARRAGON MINT PARSLEY SAUCE	\$16.00
RAGU DE CHAMPIGNON (V, GF) WHITE WINE & CREAM MUSHROOMS, HERBED POLENTA, ROMANO CHEESE	\$15.00
POISSON DU JOUR (GF) CATCH OF THE DAY, GREEN BEANS, CHERRY TOMATO, BABY POTATO, LEMON SAUCE	MARKET PRICE

SIDES

CROSTINI \$2.50 | BREAD BASKET \$5.00 | POTATO GRATIN OR SAUTÉED POTATOES \$4.50 | MIXED GREENS \$5.00
VEGETABLE SELECTION \$4.50 | CREAMED MUSHROOM \$4.50 |

18% gratuity added to tables of 6 or more. For Split Checks, please inform us when you order.
** Consuming raw or undercooked poultry, shellfish or eggs may increase your risk of food borne illnesses. Fish dishes may contain bones.

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