

MENU L'HIVER
WINTER DINNER MENU

RUE 6

HORS D'OEUVRE

Pain et Beurre (baguette & butter) • 6
Rustic Warm Olives • 6
Crispy Sage Nuts • 6

L'ENTREE

Alsatian Salad (v,gf) • 12*
green cabbage, potato, parsley, benton's bacon bits

Soupe à l'Oignon (v,gf) • 12

Oeufs en Meurette • 14
poached eggs in red wine sauce, w/ lardons, mushrooms & pearl onion

LE PLAT PRINCIPAL

Rue 6 Bœuf Bourguignon • 24
stewed short ribs in red wine, bentons bacon, turnip purée, vichy carrot

Toulouse White Bean Soup (gf) • 22
white beans, smoked sausage, benton's bacon, potato, mirepoix

Bohémienne (v) • 18
provençal eggplant and tomato casserole gratin, farmstead sourdough bread

Tartiflette (gf) • 18
potatoes, bacon, crème fraîche, & sequatchee creamery walden cheese

GARNITURE - SIDES

Arugula Salad • Turnip Purée • Vegetable du Jour (gf, v) • 8

FROMAGE

TN Artisan Cheese Board (v) • 15
sequatchee cove, noble springs dairy, braden's honey, nuts & baguette

DESSERT

Poires au Vin Rouge et Epices (v,gf) • 14
pears poached in red wine & spices

Poppy & Peep Bon Bon Duo (v,gf) • 10
local artisan chocolates