

# ❖ BERGERAC ❖

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<b>MARINATED OLIVES</b> <i>vegan</i>	5
green, black, kalamata olives, pickled lemon, garlic chile de arbol	
<b>CHARCUTERIE BOARD</b>	14
chef's selection	
<b>CHEESE BOARD</b>	14
chef's selection	
<b>COMBO BOARD</b>	18
chef's selection of charcuterie and cheese	
<b>CHICKEN NUGGETS</b>	8
honey mustard, house pickles	
<b>BUFFALO DEVEILED EGGS</b> <i>gf</i>	6
blue cheese, chicken chicharrón, hot sauce	
<b>WAFFLE FRIES</b> <i>veg</i>	6
fancy sauce, ketchup	
<b>FRENCH ONION DIP</b> <i>veg</i>	8
sourdough, chives, evoo	
<b>ROASTED BEET SALAD</b> <i>veg</i>	10
roasted beets, black quinoa, greek yogurt, watercress, candy walnuts, mint vinaigrette	
<b>FRIED BRUSSELS SPROUTS</b> <i>vegan</i>	8
sweet chili sauce, fresh horseradish, peanuts, chives	
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<b>SEASONAL FLATBREAD</b> <i>veg</i>	10
pears, goat cheese, arugula, balsamic glaze	
<b>ATLANTIC SALMON TARTARE</b>	10
lemon confit, scallions, jalapeños, pickles, cilantro, taro chips	
<b>PULLED PORK SANDWICH</b>	11
brioche roll, coleslaw, homemade potato chips, molasses bbq sauce	
add waffle fries	4
<b>BRAISED BEEF SHORT RIB POUTINE</b>	10
red wine gravy, red onions, white cheddar cheese	
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<b>FRIED CHICKEN BISCUITS</b>	10
buttermilk fried chicken, apple-fennel slaw, agave dressing	
<b>BERGERAC BURGER</b>	11
house ground beef, caramelized onions, horseradish aioli, IPA beer cheddar cheese, pickles	
add waffle fries	4
add bacon or avocado	3
<b>CARNITAS TACOS</b> <i>gf</i>	10
braised pork, cabbage salad, pickled onion, mole sauce	
<b>STEAK &amp; FRITES</b>	19
8 oz angus sirloin steak, herbed compound butter, truffle aioli	

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