

HOTEL
FAUCHÈRE
— EST. 1852 —


MOTHER'S DAY BRUNCH

Five Deviled Eggs 6

Trout Dip 9
house-smoked trout, lemon, horseradish, chips

Celeriac Soup 8
micro celery

Spring Salad 8
baby greens, raspberries, walnut vinaigrette, Harvest Moon *mimolette* cheese

Fennel Avocado Salad 12
Murcott orange, spinach

Grilled Asparagus 12
lemon, local duck egg

D'Artagnon Pate de Campagne 16
pickled shallot, grain mustard, cornichon

Samaki Smoked Fish Plate 18
salmon, trout, red onion, crème fraiche, capers, egg, trout roe

Roast D'Artagnon Leg of Lamb 20
Delmonico potatoes, grilled asparagus

French Omelette 12
grilled asparagus, fresh goat cheese, Fauchère potatoes, toast

Loin Bacon Eggs Benedict 15
Smoked Salmon Eggs Benedict 15
poached eggs, hollandaise, Perrochet potatoes

Castle Valley Mills Corn Flapjacks 10
NY maple syrup, blueberry compote, cultured butter

Upper Delaware Valley Breakfast 10
twin eggs any style, house-made bacon, Fauchère potatoes, toast

Steak Frites 36
10oz NY strip loin, hollandaise, watercress, fries

Louis' Bistro Burger 12
5-Spoke cheddar, fries
...add house-made bacon 2 ...add local duck egg 2

Chicken Paillard 18
arugula, *latholemono*, grana padano