Pierrot Gourmet

STARTERS

soup of the day ..... $5/$7

french onion ..... $5/$7

Pierrot field greens $11
roasted squash, brie cheese, dried cranberries, candied nuts, radish, champagne dressing

deviled egg $1

PG olive snack $6
olives, chorizo, manchego, spiced extra virgin olive oil, baguette

jumbo lump crab cake $11
apple & celery root slaw

spinach artichoke dip $10
flatbread crisp

baked artisinal cheese melt $10
whole "clarines" cheese, seasonal fruit, baguette

hummus $7
pita chips, olives, lemon olive oil

homemade ricotta $8
honey comb, baguette

warm pretzel $6
pork schmalz, mustards

SALADS & SANDWICHES

roasted beet & burrata salad $13
burrata cheese, fennel, oranges, arugula, apple cider vinaigrette

chopped shrimp salad $16
field greens, avocado, mango, tomato, mint, basil, peanuts, shrimp, honey-lime dressing

beef or pork sliders $5
sliced rotisserie tenderloin or pulled pork, pretzel roll, onion jam, mustard sauce

german hot dog $7
bavarian smoked cheese brat, mustard, sauerkraut, potato salad

baguette au jambon $15
french ham, brie, honey mustard, baguette

mini lobster roll $6
fine herbs, celery, mayonnaise, romaine lettuce, butter roll

TARTE FLAMBEES

french style flatbreads

alsatian $12
bacon, sautéed onion, fromage blanc

shrimp $15
pesto, oven-dried tomato, mozzarella, sautéed onion, basil

chicken $13
pesto, oven-dried tomato, mozzarella, gruyère cheese, basil

wild mushroom $13
pesto, oven-dried tomato, truffle oil, boursin, mozzarella, basil

CHEESE

daily selection, per piece $3
cranberry crackers, fig jam

SIDE DISHES

brussel sprouts $4

broccolini $4

baby carrots $4

spätzle $4

country mash $4

potato salad $4

ENTRÉES

broccoli mac & cheese $13

"arrabiata" pasta $14
bacon, ricotta, spicy tomato sauce

beef "bourguignon" $18
spätzle

cassoulet $17
french bean stew, duck confit, sausage, pork shoulder, pancetta

rotisserie chicken $16
baby carrots, chicken jus

chicken pot pie $13
petite salad

sauerbraten $17
marinated beef pot roast, almonds, raisins, broccolini

filet of beef $21
mushrooms, cipollini onions, maitre d'hotel butter

Pierrot Gourmet

BY THE GLASS

SPARKLING

glass / bottle

lucien albrecht brut..... $14 / $56

lucien albrecht rosé brut.....$18 / $72

laurent-perrier brut.....$24 / $96

ROSÉ

glass / bottle

2010, **rose d'folie**
jean-paul brun, beaujolais .....$9 / $36

WHITE

glass / bottle

2009, **chardonnay**
grassa family vineyards, france ....$10 / $40

2010, **sauvignon blanc**
haut sarthes, montravel.....$8 / $32

2010, **muscadet**
domaine pierre, loire valley.....$9 / $36

2009, **grenache blanc**
jean marc lafage, catalanes.....$10 / $40

2010, **riesling**
chateau d'orschwihr, Alsace.....$10 / $40

RED

glass / bottle

2008, **malbec**
cedrus, tolosan.....$8 / $32

2009, **syrah**
elegantia, rhone.....$9 / $36

2009, **pinot noir**
domaine regusse, province.....$10 / $40

2007, **merlot**
domaine sainte eugenie, languedoc ..$9 / $36

2009, **gamay**
coquelet, chiroubles.....$12 / $48

2009, **cabernet sauvignon**
chateau bellevue, bordeaux.....$12 / $48

LOCAL BEERS

goose island, 312
chicago $5

goose island, matilda
chicago $8

goose island, sofie
chicago $8

goose island, pere jacques
chicago $8

half acre, daisy cutter
chicago $7

new holland, mad hatter ipa
michigan $7

bell's, amber ale
michigan $7

INTERNATIONAL BEERS

amstel light.....$6

warsteiner premium.....$7

hacker pschoor traditional wheat $7

newcastle.....$7

heineken $6

stella artois.....$6

buckler non-alcoholic $6