Pierrot Gourmet

SALADS

little french salad $8
butter lettuce, herbs, Dijon dressing, radishes

farro and kale salad $12
butternut squash, walnuts, caramelized endive, white balsamic

golden beet and arugula salad $13
warm goat cheese and date crisp, spiced hazelnuts, roasted Anjou pear, champagne vinaigrette

Pen chicken salad $14
young spinach, apples, bacon, eggs, roasted nuts, pulled rotisserie chicken dried cranberries, manchego cheese, bacon dressing

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

chicago steak salad* $15
rotisserie filet, baby lettuce, arugula, tomato, potato, blue cheese, onion, corn bacon dressing, mustard sauce

salad niçoise* $17
rare-seared tuna, arugula, frisée, eggs, potato, french beans, white anchovies tomato, balsamic dressing

add chicken breast $4
add shrimp $6

PG Soup & Sandwich $15
cup of soup, half tartine
not including lobster roll

SANDWICHES

COLD

maine lobster roll* $17
fine herbs, celery, mayonnaise, romaine lettuce, butter roll

housemade whole wheat pita sandwich $13
avocado, cucumber, tomato, radish, romaine lettuce, yogurt dressing, hummus

smoked salmon* $15
mustard butter, frisée, capers, red onion, pretzel roll

baguette au jambon $14
french ham, brie, honey mustard, baguette

HOT

tuna melt $15
french beans, olives, tomato, gruyère cheese, sourdough

Pierrot Gourmet ham & cheese $15
french ham, gruyère cheese, warm pretzel bread

hot dog $8
bavarian smoked cheese brat, mustard, sauerkraut, potato salad

hot turkey sandwich $14
rotisserie turkey breast, herb stuffing, gravy, country potatoes, cranberry sauce

FLAMBEES & QUICHE

french style flatbreads

alsatian $12
bacon, sautéed onion, gruyère, fromage blanc, chives

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

quiche lorraine $11
gruyère cheese, bacon, leeks, petite salad

provencal quiche $11
green & yellow zucchini, goat cheese, tomato, petite salad

SOUP

french onion
soup du jour

cup $5
bowl $7

STARTERS

hummus $7
pita chips, olives

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

beef slider* $5
sliced rotisserie tenderloin, pretzel roll, onion jam, mustard sauce

jumbo lump crab cake* $10
apple & celery root slaw

white bean dip $8
lemon, rosemary, crostini's

gruyère cheese fondue $9
chestnuts, sourdough, gala apples

warm pretzel $6
cheese dip

deviled egg $2

CHEESE PLATE

daily selection $11
cranberry crackers, fig jam, seasonal fruit

ENTRÉES

truffle mac & cheese $13

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

rotisserie chicken $16
baby carrots, potatoes, chicken jus

boeuf "bourguignon" $18
spaetzle

shrimp and grits $19
jumbo shrimp, grits, andouille, brussels sprouts, scallions

whole wheat crêpe $16
kale, butternut squash, apples, mushrooms, chestnuts and goat cheese

braised lamb shank $21
pomegranate, garbanzo beans, fennel, golden raisins

ROTISSERIE TO-GO

whole rotisserie chicken
$9

** indicates food items that are cooked to order or served raw consuming raw or under cooked meat, seafood or eggs may increase your risk for food borne illnesses.*

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, provence.....$10 / $40

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

2009, **gamay**
coqulet, 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 pschorr traditional wheat.....$7

newcastle.....$7

heineken $6

stella artois.....$6

buckler non-alcoholic $6