

mussels

VIN BLANC

Garlic, crème fraîche, parsley 14-

MAROC

Tomato, ras el haout, olives, chickpeas, mint 14-

DIJON

Spring onion, bratwurst, Gruyère, peas 15-

THAÏLANDE

Coconut, lemongrass, chilies, zucchini 14-

hors d'oeuvres

FRENCH ONION SOUP

Braised shortribs, Gruyère 9-

STEAK TARTAR*

Hand-cut skirt steak, capers, egg, mustard, gaufrettes 11-

OYSTERS*

East Coast / West Coast
Ramp mignonette
Market Price (by ½ dozen)

COLOSSAL SHRIMP COCKTAIL

½ dozen 15- dozen 27-

SHORTRIB FRANKFURTER

Kraut, English pub mustard, poppy seed roll 9-

ESCARGOT

Burgundian snails, garlic, parsley, butter 11-

GOATS CHEESE GNUDI

Fava beans, lemon thyme beurre blanc, toasted hazelnuts 9-

VICHYSOISE

Chilled leek and potato soup, smoked salmon tartar, garlic chips 8-

SAUSAGE PLATTER (FOR 2)

Thuringian, bratwurst and duck/foie gras sausages, bacon kraut, apple mustard 18-

SOFT PRETZELS

Seasonal mustards 7-

½ LB. WARM MARINATED OLIVES

Espelette, rosemary 6-

PICKLED VEGETABLES

Carrots, turnips, pearl onions, beets, radish 5-

salades

BEET

Roasted beets, orange, croutons, arugula, blue cheese mousse, walnut dressing 9-

MARKET

Local greens, carrots, fennel, radish, herbs, lemon vinaigrette 8-

FRISÉE

Crispy pork croutons, poached egg, bacon lardons, pickled radish, bacon dressing 10-

sides

POMMES FRITES / Persillade 6-

LYONNAISE POTATOES / Bacon 5-

ROASTED CARROTS / Dill & Orange Butter 5-

SAUTED KALE AND MUSHROOMS / Breadcrumbs 6-

CREAMY HERB SPAETZLE / Gruyère 7-

CREAMY TRUFFLE SPAETZLE / Sottocenere 9-

CLASSIC KRAUT 4-

dinner

charcuterie la maison

PATE DE CAMPAGNE

DUCK PROSCIUTTO

PORK RILLETES

CHICKEN LIVER/FOIE GRAS PARFAIT

WILD SALMON RILLETES

BEET-CURED ARCTIC CHAR

PICKLED SARDINES

charcuterie

OLLI SALUMERIA 14 MO. PROSCIUTTO, VA

OLLI SALUMERIA NORCINO SALAME, VA

2 charcuterie 12-

4 charcuterie 22-

Grand Charcuterie Platter (6 charcuterie) 32-

entrees

CHICKEN SCHNITZEL

Potato and ramp salad, Westphalian ham, mustard and caper jus 19-

DIVER SCALLOPS*

Chick pea fries, fricassee of snap peas, olives and preserved lemon, goat milk yogurt 23-

LYON HALL BURGER*

Pride of the Plains Angus beef, Raclette cheese, pickles, caramelized onion mustard, frites 14-

PAN ROASTED ARCTIC CHAR*

Grilled asparagus, cucumber and radish salad, toasted farro, sorrel sauce 21-

STEAK FRITES W/BERNAISE SAUCE

Grilled 12oz New York Strip* 26-

— or —

Grilled 10 oz. Hanger steak* 19-

CRISPY SPRING LAMB

Onion potato puree, roasted carrots, rosemary jus 23-

TAGLIATELLE PASTA

English peas, mushrooms, pecorino, herb beurre blanc 10/19-

DUCK LEG CONFIT

Duck and foie gras sausage, duck dirty rice, smoked prune jus 20-

CORNMEAL CRUSTED FLOUNDER

Roasted fennel, radish greens, pickled shishito peppers, red bliss potato, saffron emulsion 21-

sauisages

CURRYWURST

Bratwurst, Gruyère, fried fingerling potatoes, pickled cauliflower, curry aioli 18-

THURINGIAN

Smoked veal and pork sausage, crispy pretzel dumplings, bacon kraut, asparagus, mustard beer emulsion 18-

CHOUCROUTE GARNIE

Thuringian, bratwurst, and frankfurter sausages, slab bacon, kraut, red bliss potato, seasonal mustards 25-

fromage la maison

ASH RIPENED CROTTIN

Goat, Lyon Hall, VA
(firm to soft, peppery, balanced)

RICOTTA

Goat, Lyon Hall, VA
(semi firm, sweet, elegant)

CALVADOS CHEVRE

Goat, Lyon Hall, VA
(soft, tangy)

ROQUEFORT ST. MAURE

Goat Bleu, Lyon Hall, VA
(firm to creamy, pungent, caramel)

CABECOU "TRUFFEE"

Cow/goat blend, Lyon Hall, VA
(double cream, bloomy rind, Valhrona "ash")

fromage

EPOISSES

Cow, France
(soft, pungent, sweet, salty)

BLEU D'AUVERGNE

Cow-Raw, France
(semi-soft, tangy, nutty)

QUICKES CHEDDAR

Cow-Raw, England
(hard, mineral, roasted nuts)

EXPLORATEUR

Cow, France
(salty, shroomy, buttery)

PONT L' EVECQUE

Cow-Raw, France
(creamy, sweet, beefy)

OSSAU IRATY

Sheep-Raw, France
(semi-hard, fruity, yeasty)

SOTTOCENERE

Cow, Italy
(semi-firm, sweet, truffle)

3 cheeses 11-

5 cheeses 17-

Grand Fromage Platter
(all 12 Cheeses) 34-

All breads, sausages, charcuterie, pastas, krauts, mustards and pastries are made at Lyon Hall

*consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness

Chef/Partner: Liam LaCivita
Executive Chef: Andy Bennett
Executive Pastry Chef: Rob Valencia

