

mussels

VIN BLANC

Garlic, crème fraîche, parsley 14-

MAROC

Tomato, ras el hanout, 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-

VICHYSOISE

Chilled leek and potato soup, smoked salmon tartar, garlic chips 7-

STEAK TARTAR*

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

SMOKED SALMON

Egg, capers, crème fraîche, baguette 10-

BEET SALADE

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

MARKET SALADE

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

FRISÉE SALADE

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

sides

POMMES FRITES / Persillade 6-

ROASTED CARROTS / Dill & Orange Butter 5-

SAUTÉED KALE & MUSHROOMS / Breadcrumbs 6-

CREAMY HERB SPAETZLE / Gruyère 7-

CREAMY TRUFFLE SPAETZLE / Sottocenere 9-

CLASSIC KRAUT 4-

½ LB. WARM MARINATED OLIVES 6-

PICKLED VEGETABLES 4-

dessert

CHOCOLATE MOUSSE 6-

CRÈME BRULÉE 7-

TRIO OF HOUSEMADE ICE CREAM AND SORBET 5-

lunch

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-

sandwiches

BANH MI

Chicken liver pate, pate de campagne, Westphalian ham, pickled vegetables 10-

LYON HALL BURGER*

Pride of the Plains Angus Beef,

Raclette cheese, pickles 12-

Add bacon 1.5 – Add fried egg 1.5 – Add both 2.5

SHORTRIB FRANKFURTER

Kraut, English pub mustard, poppy seed roll 9-

CHICKEN SCHNITZEL

Bibb lettuce, garlic aioli,

Raclette cheese, pretzel roll 11-

BRATWICH

Bratwurst, Gruyère, kraut, Dijon mustard, sourdough 11-

MUSHROOM SCHNITZEL

Portobello mushrooms, arugula, Sottocenere cheese, red onion, pretzel roll 10-

BREAKFAST

Bacon, fried eggs, tomato jam, grilled mushroom, cheddar, pickle, sourdough 11-

sandwiches above served with choice of salade, potato salad or pommes frites

entrees

STEAK FRITES W/BEARNAISE SAUCE

Grilled 12oz New York Strip* 26-

— or —

Grilled 10 oz. Hanger Steak* 19-

FISH AND CHIPS

Deep fried cod, frites, tartar sauce 15-

CHICKEN SALADE

Mixed greens, apple, celery, croutons, pecorino, creamy garlic aioli 13-

PAN ROASTED ARCTIC CHAR SALADE

Leek and potato salad, frisee, capers, horseradish tartar sauce 15-

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

