

LES ZYGOMATES

WINE • BISTRO • JAZZ

Monday – Wednesday
3 – 9:00pm

Thursday – Saturday
3 – 10:00pm

Take-Out Menu - Menu à Emporter

Appetizer

Mezze Platter - House Made Hummus, Marinated Olives, Pickled Vegetables, Feta, Grilled Pita **\$12**

Parmesan Truffle Frites - Hand Cut **\$8** -- Also Available Plain **\$6**, Truffle **\$7**, or Parmesan **\$7**

Assiette de Fromage - Selection of Cheese and Accompaniments **\$18**

***Charcuterie & Poisson Fumé** - Selection of Artisanal Meats & Pates with Accompaniments **\$27**

Soupes et Salades

French Onion Soup - Vidalia Onions, Sherry, Gruyère-Parmesan Croutons, Chives **\$12**

French Lentil Soup with Roast Pork - Slow Braised with Pork Stock, Fresh Thyme, Vidalia Onions **\$12**

***Salade Niçoise** - Acadia Mixed Greens, Frisée, Tonno Tuna, Haricots Verts, Niçoise Olives, Cherry Tomatoes, Fingerling Potatoes, Hard Boiled Egg, Lemon Capers Vinaigrette **\$15**

Caesar Salad - Chopped Romaine, Caesar Dressing (Anchovy Free), Parmesan, Garlic Croutons, White Anchovies **\$13**

Salade Verte - Mixed Greens, Sherry Shallot Dressing **\$8**

****Add to Any Salad****

*Grilled 7oz. Flat Iron Steak **\$11** *Pan Seared Salmon **\$9**

Sandwiches

All Sandwiches Served with Choice of House-Made Chips or Side Salad Unless Noted

***Maine Family Farm Burger** - Bacon, Truffle Aioli, Lettuce, Tomato, Onion Marmalade, Cheddar **\$17**

Short Rib Sliders (2 per order) - Caramelized Onions, Bleu Cheese, Pickled Red Onion, Horseradish Aioli, Hand-Cut Frites **\$18**

Homemade Veggie Burger - Quinoa, Lentil, Black Beans, Rice, Carrots, Cheddar, Pickles, Lettuce, Tomato, Paprika Aioli, Brioche Bun **\$14**

Flatbread Pizza

Margherita - Tomatoes, Basil, Fresh Mozzarella, Parmesan **\$13**

***Prosciutto & Artichoke** - Olive Oil, Parmesan, Arugula, Olives, Balsamic Glaze **\$15**

Barbeque Short Rib - Crumbled Bleu Cheese, Pickled Red Onion, Barbeque Sauce **\$15**

Entrée

Butternut Squash Ravioli - Brown Butter, Sage Crème, Parmesan, Lemon **\$22**

Truffle Mac & Cheese - Black Truffle, Taleggio, Bread Crumbs, Béchamel, Chives **\$20**

***Norwegian Salmon** - Quinoa, Roasted Delicata Squash, Kale, Bacon, Apple Yogurt, Cherries, Apple Cider Dressing **\$28**

Burgundy Braised Short Rib - Horseradish Mashed Potatoes, Sautéed Spinach, Pan au Jus **\$29**

***Classic Steak Frites** - 8oz. Soy & Mustard Marinated Flat Iron Steak, Maître d'Hôtel Butter, Grilled Asparagus, Hand-Cut Frites, Bordelaise Sauce **\$29**

Sides **\$8 ea.**

•Roasted Fingerling Potatoes •Sautéed Spinach •Parmesan Truffle Frites •Grilled Asparagus

Matt Jones/executive chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies or dietary restrictions before ordering.