

Finch's Brasserie
~ Winter Lunch Menu 2010 ~
For those who find joy in the simple pleasure of eating and drinking well

Starts

Soups du Jour, cup or bowl 3.5~4.5
two seasonal selections

Calamari, Banana Peppers, Kalamata Olives, Rémoulade 7

Pomme Frites, Choice of Two Sauces, House Made Ketchup, Truffle Aioli,
Rémoulade or Tarragon Aioli 5.5

Cheese Plate, Assorted Cheeses, House Made Condiments, Crostini 9.5

Charcuterie Plate, House Cured Meats, Pickles, House Made Condiments, Crostini 10

Dukka & Hummus, Grilled Bread, Extra Virgin Olive Oil 7

Moules du Jour, Mussels, Grilled Bread, Chef's Selection 8

Salads

Winter Greens & Seasonal Vegetables sm 5 lq 7.75
Choice of Dressing, Orange Balsamic, Buttermilk Blue, Citrus Vinaigrette,
Mustard Vinaigrette or Lemon Toasted Cumin Vinaigrette

Caesar, Romaine, White Anchovy, Parmesan, Focaccia Croutons sm 6 lq 8
Add Grilled Chicken Breast ||

Duck Confit, Winter Greens, Butternut Squash, Celery, Capriole Chevre, Parsnip Chips,
Toasted Pecans, Mustard Vinaigrette 12.5

Pan Seared Sea Scallops, Winter Greens, Ruby Grapefruit Supremes, Shaved Fennel,
Pomegranate, Toasted Hazelnuts, Capriole Chevre, Citrus Vinaigrette 12.5

Pasta

Wood Roasted Mushrooms, Leeks, Spinach, Parsnip Cream Sauce, Pappardelle 9
Add Pan Seared Sea Scallops 14

Rabbit Cacciatore, Rabbit, Neuske's Bacon, Wood Roasted Mushrooms, Onion,
Tomato Herb Sauce, Pappardelle 10

Bolognese, House Made Meat Sauce, Penne, Mozzarella & Parmesan, Wood Fired 8.75
Macaroni and Cheese Gratin, Wood Fired 7.5

Sandwiches

served with a small winter greens salad

substitute cup of soup for 1.00 ~ substitute a bowl of soup or small caesar for 1.75

* House Cured Smoked Turkey Pastrami, Jardinière, Arugula, Provolone, Ciabatta 9.5

Lamb Sausage or Falafel, Greens, Hummus.
Lemon Toasted Cumin Vinaigrette, Grilled Bread 9.5

* Grilled Portobello Mushroom, Leek Compote, Tomato Confit, Arugula, Gruyere, Ciabatta 9
* Add House Cured Bresaola 11

Brasserie Burger, Truffle Aioli, Capriole Kentucky Tomme, Crispy Shallots,
Ciabatta, Frites or Greens 10.75

Finch's Brasserie Lunch Combination ~ Choose Two of the Three Options
Cup of Soup, Choice of Greens or Caesar, or a Half Sandwich 8.25
* indicates sandwiches available for the lunch combination

18% Gratuity added for parties of 6 or more

*Consuming raw or undercooked seafood, shellfish or meats may increase your risk of food borne illness, especially if you have certain medical conditions.

Pizzetta

(Please. No Substitutions)

- the Parisian~ Bacon, Potatoes, Leeks, Crème Fraiche, Herbs, Mozzarella 9.5
- the Provencale~ Chicken, Spinach, Mushrooms, Roasted Garlic, Capriole Chevre, Herbs, Mozzarella 10.25
- the Creek~ Spinach, Kalamata Olives, Red Onions, Sun Dried Tomatoes, Feta, Basil, Mozzarella 10
- the Cannes~ Sun Dried Tomatoes, Roasted Garlic, Capriole Chevre, Basil, Mozzarella 9
- the Roman~ Sausage, Pepperoni, Bacon, Tomato Sauce, Mozzarella 10.5

Kids Menu

(For children 12 & under)

Macaroni and Cheese 3.95

Penne with Butter 2.95 Penne with Meat Sauce 4.95

Cheese Pizza 3.5 Pepperoni Pizza 3.95

Drinks

Soft Drinks, with one refill 1.75

Iced Tea 2

Finch's Hot Chocolate & Whipped Cream 4

Coffee by Partridge and Quigley 2

Brown County Espresso, Regular or Decaf 2.25

Aqua Panna Springwater 500ml 2.5

San Pellegrino Sparkling Water 500ml 2.5

Milk or Juices 2.5

(Pomegranate, Orange, Apple)

Orangina Soda 2.5

Republic of Tea, ask for selections 2

Sprecher Root Beer 2.5

Cappuccino or Latte, Single or Double 3.75~4.75

Double Espresso 3.75