

DINNER



BREAD BASKET by Le Fournil 4

**CHARCUTERIE PLATE 25 CHEESE PLATE 24
COMBO PLATE 32**

APPETIZERS

Onion Soup Gratinée with a twist of porto	12
Country Paté served with cornichons, dijon mustard, toast	13
Baked Burgundy Snails with garlic, parsley, and pastis butter	14
Tuna Tartare seaweed salad, cucumbers, oriental sauce	19
Fried Calamari spicy mayonnaise	15

SALADS

Kale and Baby Arugula	16
roasted beets, faro, pistachios, blue cheese, balsamic dressing	
Goat Cheese	16
warm croutons, beet, apple, frisée, walnuts	
Crudités (vegan, organic vegetables)	21
mixed seasonal vegetables, homemade hummus	
Niçoise Salad	25
seared tuna over greens, potatoes, olives, egg, tomatoes, anchovies	
Duck Salad	25
chopped duck leg confit, bacon, baby greens, walnuts, croutons, grapes, dried cherries, truffle oil dressing	

ADD: free range chicken, shrimp or tuna +8.00; avocado +4.00

BARTABAC

CLASSICS

LES MOULES FRITES "BAR TABAC" 22

STEAMED FRESH CANADIAN MUSSELS
MARINIÈRES white wine & shallot sauce OR PROVENÇALES tomato & garlic sauce

LE COUSCOUS ROYAL 29

MOROCCAN SPICES, MERGUEZ SAUSAGE, CHICKEN, VEGETABLES, HARISSA SAUCE

GRILLED HANGER STEAK 29

MUSHROOM RISOTTO, RED WINE & SHALLOT SAUCE

PORK SCHNITZEL 28

CUCUMBER SALAD, ROASTED POTATOES, TARTAR SAUCE

MAIN COURSES

Trout Amandine	29
almonds, string beans, and brown butter sauce	
Salmon Burger	21
pico de gallo, avocado, tartar sauce, french fries	
Gambas a la Plancha	35
grilled shrimp with saffron rice	
Steak Frites	38
10oz grilled shell steak, french fries, mixed greens; peppercorn sauce +2.50	
Steak Tartare	18/25
raw chopped filet mignon, spicy cocktail sauce, quail egg, french fries, greens	
Free Range Roasted Half Chicken	27
mashed potatoes, string beans, herbs and natural jus	
Black Linguini Fruits de Mer	32
squid ink black linguini with clams, shrimp and calamari, light tomato sauce	
Wild Mushroom Risotto (vegan)	20
wild mushrooms, green peas	
Mediterranean Plate (vegan)	25
homemade hummus, tabouli, grapes leaves stuffed with rice, grilled portobello mushrooms	
Burger Bar Tabac	19
french fries and mixed greens: swiss or cheddar cheese +2.50; goat or blue cheese, mushroom +3.00; bacon +3.50; avocado +4.00	

SIDES

MASHED POTATOES 9 FRENCH FRIES 9 MUSHROOM RISOTTO 12
STRING BEANS 8 SAUTÉED SPINACH 8 TRUFFLE FRIES 11

BAR TABAC DIET BUSTERS

CRÈME BRULÉE caramelized vanilla custard	10
CHOCOLAT COULANT warm molten chocolate cake with dark chocolate sauce	10
BREAD PUDDING caramel and salted caramel ice-cream, pecan chocolate	10
ICE CREAM AND SORBET ask your sever for today's flavors	9

LIVE MUSIC WEEKEND BRUNCH 1pm-3pm MONDAY-THURSDAY 7pm-10pm

@bartabacny | 128 Smith Street, Brooklyn, NY