

# GOLDEN PHEASANT INN

EST 1857

## BRASSERIE

### *Specialty Cocktails*

FRENCH 65  
CHAMPAGNE, COINTREAU, ANGOSTURA BITTERS

GOLDEN PHEASANT BELLINI  
PROSECCO, ST-GERMAIN, PEACH PURÉE

FRENCH BLONDE  
DEEP EDDY GRAPEFRUIT VODKA, LILLET,  
GRAPEFRUIT JUICE

WHITE COSMO  
GREY GOOSE, LIME JUICE, WHITE CRANBERRY JUICE

GINGER MARTINI  
CITRON VODKA, CANTON GINGER, LEMON JUICE

ELDERFLOWER MARTINI  
BLUE COAT GIN, ST-GERMAIN, LIME JUICE

GOLDEN PHEASANT MANHATTAN  
DAD'S HAT RYE WHISKEY, ST-GERMAIN,  
BITTERS, CHERRY

KIM'S PIMM  
HENDRICKS, PIMMS NO. 1, GINGER ALE

FRENCH SUNRISE  
PATRON, TRIPLE SEC, CHAMBORD, ORANGE JUICE

PREMIUM LIQUOR COCKTAILS \$ 14

### *Soups & Salads*

SOUP DU JOUR \$11

FRENCH ONION SOUP \$12  
CLASSIC ONION SOUP WITH MELTED GRUYÈRE^

BABY LETTUCE SALAD \$13  
RED ONION, RADISH, MARINATED BABY BEETS,  
SHERRY VINAIGRETTE\*

STRAWBERRY WATERCRESS SALAD \$14  
FRESH AND PICKLED STRAWBERRIES, POPPY SEED  
DRESSING, FETA CHEESE, RED ONION, PISTACHIOS\*

LYONNAISE SALAD \$14  
FRISÉE, CRISPY POTATOES, BACON LARDONS TOSSED IN  
DIJON VINAIGRETTE TOPPED WITH A POACHED EGG\*

### *Appetizers*

SHRIMP COCKTAIL \$16  
CLASSIC WITH BLOODY MARY HORSERADISH  
COCKTAIL SAUCE\*

ALSATIAN FLATBREAD \$15  
FROMAGE BLANC, ROASTED CORN, GRILLED SCALLIONS,  
LOCAL MUSHROOMS, COMTÈ

FROMAGERIE PLATE \$20  
CHEF'S SELECTION, LOCAL HONEY, SPICED WALNUTS,  
TAPENADE, MEMBRILLO^

## *Shareable Platters*

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### FRUITS DE MER \$48

OYSTERS, SHRIMP COCKTAIL, JUMBO LUMP CRAB REMOULADE, GRAVLAX AND DIVER SCALLOP CRUDO\*

### OYSTERS 6 AT \$18 / 12 AT \$36

CHEF'S SELECTION WITH CHAMPAGNE MIGNONETTE AND COCKTAIL SAUCE\*

## *Entrées*

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### TROUT MEUNIÈRE \$23

PAN SEARED POCONO TROUT, SAUTÉED SPINACH, BROWN BUTTER, CAPERS\*

### CRAB CAKE BURGER \$20

CELERY ROOT SLAW, GARLIC AIOLI, BRIOCHE BUN, FRITES^

### MOULES FRITES \$21

MUSSELS, WHITE WINE, GARLIC, SHALLOTS, PARSLEY, LEMON, BUTTER, BAGUETTE^

### FRENCH BISTRO BURGER \$16

8OZ PRIME BEEF, CARAMELIZED ONIONS, FOURME D'AMBERT, ROASTED GARLIC AIOLI, BRIOCHE BUN, FRITES^

### STEAK FRITES \$26

GRILLED FLAT IRON STEAK, ROQUEFORT AIOLI, HEIRLOOM TOMATOES, WATERCRESS\*

### DUCK CONFIT \$22

FRISÉE SALAD WITH BACON, POTATOES, DIJON VINAIGRETTE, POACHED EGG\*

### GRILLED CHICKEN PAILLARD \$20

LOCAL BABY LETTUCE, MARINATED BEETS, ROQUEFORT, SUMMER FRUITS\*

\* GLUTEN FREE

^ BREAD MAY BE MODIFIED TO BE GLUTEN FREE

PLEASE RESPECT YOUR FELLOW DINERS BY SILENCING YOUR CELL PHONE. THANK YOU!

