

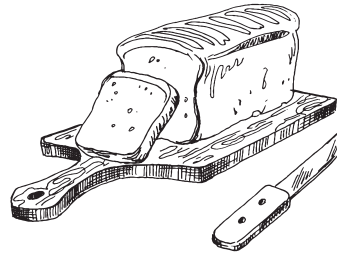
CHEZ HUGO

HORS D'OEUVRE

SOUPE A L' OIGNON Aromatic onion broth, crouton, gruyère cheese	13
ESCARGOTS DE BOURGOGNE Caramelized onions, dijon mustard, pommes frites	14
RILLETTES DE CANARD TARTINE Duck leg confit toast, frisée, mustard, cornichon	9

PLATS

GRUYÈRE CHEESEBURGER Caramelized onions, dijon mustard, pommes frites	15
CROQUE MONSIEUR Jambon de Paris, bechamel, gruyère cheese	14
JAMBON BEURRE Baguette, Jambon de Paris, sea salt butter	12
OMELETTE AU FROMAGE Farm eggs, boursin, salade verte	13
STEAK FRITES Bavette steak, green peppercorn sauce, pommes frites	24



DEJEUNER PRIX FIXE \$22

~ CHOICE OF ~

~ AND ~

SOUPE DU JOUR

"It's the soup of the day"

TARTARE DE CAROTTES

Slow roasted carrots, sorrel, horseradish, sourdough

RILLETTES DE CANARD

Duck confit toast, frisée

GRUYÈRE CHEESEBURGER

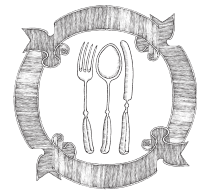
Caramelized onions, dijon, french fries

QUICHE AUX LEGUMES

Seasonal vegetables, cheese, salade verte

BOUDIN NOIRE

Blood sausage, pomme purée, apples



DINNER HOURS

Sunday & Monday: Closed
Tuesday - Thursday: 5pm-9pm
Friday-Saturday: 5pm-10pm

HAPPY HOUR

Tuesday - Friday: 5pm-7pm
Five for \$5 at 5:00
Select Food, Red & White Wines,
Draft Beer, Whiskey & Vodka Cocktails



chezhugobistro.com
443-563-2050
206 E. Redwood St.
Baltimore, MD 21202

Chef Steve Monnier

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of six or more may be charged 20% gratuity.

DESSERT

PARIS BREST | 10

Paté choux pastry, hazelnut cream

OR

CRÈME BRÛLÉE | 9

Maple chai custard