

CHEZ HUGO

EN SAISON

POIS GOURMAND	8
Sugar snap peas, sea salt, lemon verbena oil	
SALADE DE FRAISES	11
Grilled strawberries, green strawberry boshi, burrata, pistachio oil, fennel pollen, brisket	
STEAK TARTARE	9
Borrage emulsion, sorrel, Hakurei turnips, ramp kimchi	
SALADE DE LAITUE	9
Mixed lettuce, boursin, green goddess	
COQUILLE SAINT JACQUES	15
Sea scallop crudo, cucumber cream, Togarashi, fava beans, lemon verbena oil	

CHARCUTERIE

BRESAOLA
Juniper Cured Pork

CHISTORRA
Spanish Sausage

RILLETTES
Duck Leg Confit

SAUCISSE DE LYON
Pork & Pistachio Sausage

Pickled Vegetables ~ Condiments ~ Toast

22

PLATS

COMTÉ CHEESEBURGER	18
Caramelized onions, comté cheese, mustard, pomme frites	
POISSON DU JOUR	mkt
Saffron, squash blossom, & heirloom tomato vinaigrette, smoked green zucchini	
SOFTSHELL CRAB 'SANDO'	22
Crispy tempura, pain de mie, Nori mayo, herb salad, salade verte	
AGNOLOTTI	18
House made pasta, goat & ricotta cheese, ramps, caramelized onions, guanciale	
L'AGNEAU	30
Habanada braised lamb shoulder, merguez, corn polenta, lamb jus	
STEAK FRITES	26 46
6oz Hanger or 12oz Ny Strip , pommes frites & green peppercorn sauce	
POULET RÔTIAU FOIN POUR DEUX	65
Whole roasted chicken, spring garlic, grilled turnips, hay cream, pomme frites	



chezhugobistro.com
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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.

WE HAVE COMPLIMENTARY VALET THURSDAY - SATURDAY STARTING AT 5PM