

# CHEZ HUGO

## DINNER

### EN SAISON

<b>FARCE DE LÉGUMES</b>	9
Beet & mushroom dumplings, purple cabbage sauce, sorrel	
<b>SOUPE A L'OIGNON</b>	13
Onion soup, gruyère, crouton	
<b>ESCARGOTS</b>	12
Snails, garlic & herb butter, toast	
<b>SALADE DE SAINT JACQUES GRILLÉS</b>	17
Scallops, celery salad, pea tendrils & buttermilk dressing, kinome	
<b>BOUDIN NOIR</b>	13
Blood sausage, potato, apple	
<b>TARTIFLETTE</b>	13
Scalloped potatoes, caramelized onion, bacon, Greyson cheese	
<b>PÂTÉ DE COCHON</b>	12
Duck, pork, walnut, & pistachio pâté, mustard, cornichons, mixed greens	
<b>FOIE GRAS DE CANARD</b>	18
Blueberry jam, toast	

### CHARCUTERIE | 24

<b>BRESAOLA</b>	<b>RILLETTES</b>	<b>LE SAUCISSON</b>	<b>COPPA</b>
Juniper Cured Beef	Duck Confit	Venison Salami	Cured Pork Shoulder
Pickled Vegetables ~ Preserved Fruit ~ Condiments ~ Toast			

### PLATS

<b>CAILLE GRILLÉE</b>	27
Spinach & Pork stuffed <b>Quail</b> , rye berry, mushroom, & goat butter "risotto", pancetta	
<b>ÉPAULE D'AGNEAU</b>	28
Lamb Shoulder, cauliflower, salsify, rutabaga purée, lamb jus	
<b>POISSON DU JOUR</b>	27
"It's the fish of the day", spinach, crab broth	
<b>PITHIVIER DE FAISAN</b>	32
Pheasant, sorrel, mushroom duxelles, & sweet potato in puff pastry, poultry jus	
<b>STEAK FRITES</b>	26   42
Choice of <b>Bavette</b> or <b>NY Strip</b> , pommes frites, green peppercorn sauce	
<b>POULET POUR DEUX</b>	68
Whole roasted Chicken, grilled vegetables, hay cream sauce	
<b>CÔTE DE BOEUF POUR DEUX</b>	mkt
Ribeye, gratin dauphinois, green peppercorn sauce	



### GARNITURES

<b>SALADE VERTE</b>   9
<b>POMMES FRITES</b>   7
<b>CREAMED SPINACH</b>   9
<b>LOAF BAKEHOUSE BREAD</b>   2



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

# CHEZ HUGO

## SPARKLING

B&S TISSOT <b>Crémant du Jura Rosé</b> {NV}	Brut Nature Pinot Noir Blend	68
HEIDSIECK MONOPOLE <b>187mL Champagne</b> {MV}	Brut Pinot Noir Blend	19
FANIEL & FILS <b>Champagne</b> {MV}	Brut Pinot Meunier Blend	78
BENOIT BADOZ <b>Crémant du Jura Rosé</b> {NV}	Brut Pinot Noir Blend	54
ANDRE DELORME {NV}	Blanc de Blancs ~or~ Brut Rosé	10/47

## WHITE

TRIMBACH <b>Alsace</b> {2014}	Riesling (Dry)	58
HUBERT BROCHARD <b>Loire</b> {2018}	Sauvignon Blanc	11/52
CHARTRON ET TREBUCHET <b>Santenay, Burgundy</b> {2015}	Chardonnay	57
THEVENET & FILS <b>Mâcon Pierreclos, Burgundy</b> {2017}	Chardonnay	13/62
M. CHAPOUTIER <b>Luberon, Rhône</b> {2016}	Roussane Blend	48
M&N CHEVALIER <b>Crozes-Hermitage, Rhône</b> {2015}	Marsanne	67
Dm. BADOZ <b>375mL Côtes du Jura</b> {2011}	Savagnin	55

## ROSÉ

LA VILLA MAISON VIALADE <b>Pays D'Oc</b> {2018}	Syrah Blend	8/37
PRADEAUX <b>Bandol, Provence</b> {2017}	Mourvedre Blend	68

## RED

CAVES JEAN BOURDY <b>Côtes du Jura</b> {2018}	Poulsard Blend	65
PLAN PEGAU <b>Rhône Valley</b> {MV}	Syrah Blend	48
MOULIN DE GASSAC <b>Pays D'Oc</b> {2017}	Pinot Noir	10/47
Dm. COLLOTTE <b>Marsannay, Burgundy</b> {2016}	Pinot Noir	69
V&S MOREY <b>Santenay Premier Cru, Burgundy</b> {2015}	Pinot Noir	77
Dm. CHEVEAU <b>Saint-Amour, Beaujolais</b> {2016}	Gamay Noir	52
MSS <b>Pauillac, Bordeaux</b> {2014}	Cab Sauv Blend	59
Ch. GRAND MEYNAU <b>Bordeaux</b> {2016}	Cab Sauv Blend	10/47
Dm. BERTHET-RAYNE <b>Côtes du Rhône</b> {2018}	G/C/M	11/52
M. CHAPOUTIER <b>Costières de Nîmes, Rhône</b> {2017}	G/S/C	51
ALAIN JAUME <b>Châteauneuf-du-Pape, Rhône</b> {2017}	G/S/M	79
GÉRARD BERTRAND <b>Aude Hauterive</b> {2014}	Caladoc Blend	73

## BEER & CIDER

### FRUITY

Old Westminster - Cider | 8  
New Windsor, MD | 6.3%  
Crispin - Cider | 7  
Colfax, CA | 5.5%

### HOPPY

\* Sixpoint - IIPA | 8  
Williamsburg, Brooklyn | 9.1%

### ROUNDER & FULLER

\* Liefmans - Tart Flemish Brown Ale | 11  
Oudenaarde, Belgium | 8.0%  
Andechser - Dunkelweizen | 10  
Andechs, Germany | 5.0%  
\* Kronenbourg - Blanc Ale | 8  
Obernai, France | 5.0%  
Left Hand - Milk Stout | 8  
Lyons, CO | 8.0%

### LIGHTER & MILD

Founders - Light Lager | 6  
Grand Rapids, MI | 4.4%  
Kronenbourg - Lager | 6  
Obernai, France | 4.6%  
\* Peak Organic - Pilsner | 5  
Portland, ME | 4.7%  
Bitburger - N/A Lager | 6  
Bitburg, Germany | 0.0%

### HAPPY HOUR

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

## NON-ALCOHOLIC

Ginger Beer  
Tonic Water  
Club Soda  
Orange Ginger Ale  
Hugo's Kombucha | 4  
Boylan's | 5  
Cane Cola  
Diet Cola  
Root Beer  
Ginger Ale  
Foxon Park | 5  
Lemon-Lime  
Perrier | 3  
Juices | 3  
Pineapple  
Grapefruit  
Cranberry

## COCKTAILS

Sweater Weather | 11  
A sipping-friendly Paloma.  
Tequila, allspice liqueur, honey,  
grapefruit, bubbles  
Vieux Carré | 13  
NOLA riff on a Manhattan.  
Whiskey, herbal liqueur, cognac,  
sweet vermouth  
Diamondback | 13  
Spirit-forward, apple & alpine herbs.  
Whiskey, apple brandy, herbal  
liqueur