

# CHEZ HUGO

## TO-GO MENU

FRI. & SAT. ~ MARCH 20TH & 21ST  
5PM - 8PM

### APPETIZER

<b>SALADE VERTE</b>	10
Mixed greens, herbs, green goddess	
<b>PÂTÉ DE COCHON</b>	12
Duck, pork, pistachio pâté, mustard, cornichons, deviled egg	
<b>SOUPE A L'OIGNON</b>	13
Onion soup, gruyère, crouton	
<b>BROCCOLINI GRILLÉ</b>	10
Grilled broccoli raab, garlic-espelette oil	

### PLATS

<b>CROQUE MONSIEUR</b>	14
Jambon de Paris, gruyère, & béchamel on toast, mustard, pickles	
<b>COMTÉ CHEESEBURGER</b>	16
Caramelized onions, comté cheese, mustard, pomme frites	
<b>STEAK FRITES</b>	26
Grilled Bavette, pommes frites, green peppercorn sauce	
<b>VOL -AU -VENT</b>	28
Grilled Sweetbreads, sauteed morels, puff pastry	
<b>POULET POUR LA FAMILLE</b>	28/54
Half or Whole Roasted Chicken, potatoes, vegetables, hay cream sauce	

### DESSERT

<b>RIZ AU LAIT À LA CANNELLE</b>	9
Jasmine rice pudding, Mexican cinnamon	



Menu subject to change based on availability of local products.

All To-Go pickups are curbside at 206 E Redwood Street

Friday and Saturday from 5pm - 8pm

Chef Steve Monnier

## SPARKLING

ANDRE DELORME 87mL {NV} - Blanc de Blancs | 11  
HEIDSIECK MONOPOL 87mL Champagne {MV} | 18

## WHITE/ROSÉ

HUBTERT BROCHARD 100mL {2018} - Sauvignon Blanc | 26  
DOMAINE LÉON BOESCH 100mL {2017} - Riesling | 42  
THEVENENT & FILS 100mL {2017} - Chardonnay | 38

## RED

MOULIN DE GASSARD 100mL {2017} - Pinot Noir | 28  
CHATEAU CHEVEAU 100mL {2016} - Gamay Noir | 42  
MSS 100mL {2014} - Cab Sauvignon | 26  
Dm. BERTHET-RAYNE 100mL {2018} | 36

## BEER

Crispin - Cider | 4  
Colfax, CA | 5.5%  
Founders - Light Lager | 4  
Grand Rapids, MI | 4.4%  
Kronenbourg - Lager | 4  
Obernai, France | 4.6%  
Andechser - Dunkelweizen | 8  
Andechs, Germany | 5.0%  
Evil Twin - IPA | 6  
Stratford, CT | 6%

## NON-ALCOHOLIC

Cane Cola  
Diet Cola  
Root Beer  
Ginger Ale  
Foxon Park | 4  
Lemon-Lime  
Perrier | 3

For further information about our menu or to place an order,  
email anytime or call us between the hours of 2pm - 8pm Tues. - Sat.  
bonjour@chezgugobistro.com | (443) 438-3002  
Before any orders for carry-out alcohol can be processed,  
a copy of a valid ID must be presented via email.