

# 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