

LUNCH

SOUP

- Soup of the Day 5.50
- French Onion Soup Gratinée 6.00*

SALADS

- Chicken Fatoush: Roasted Chicken Breast, Greens, Cucumber, Oregano and Mint; Sumac Vinaigrette 12.25
- Sautéed Marinated Shrimp with Leaf Spinach; Oriental Vinaigrette 11.75
- Bistro Cobb with Poached Chicken; Herb Vinaigrette 10.75
- Red Pepper Salad with Walnuts, Mushrooms, Blue Cheese, Tomato and Greens; Herb Vinaigrette 10.50
- Garlicky Cæsar Salad 5.00
- Bistro Greens; Herb Vinaigrette 5.00

SANDWICHES

- Smoked Turkey Breast, Melted Swiss Cheese and Bacon; Honey-Mustard Dressing 10.75
- Roasted Chicken Breast with Roasted Tomato, Melted Brie and Basil Aioli 10.75
- Pork Loin with Caramelized Onions, Melted Smoked Provolone and Roasted Shallot Mayonnaise 10.75
- Atlantic Smoked Salmon Garni Served Open Faced with Horseradish Mayonnaise 10.75

ENTREES

- Farmhouse Lunch: Pâté and Cheese Garni 11.25
- **Lemon-Thyme Roasted Chicken with Thyme Jus and Garlic Mashed Potato 13.25**
- Pork Tenderloin with Garlic Mashed Potato 13.25
- Calf's Liver, Onions and Garlic Mashed Potato 13.25
- **Steak Frites: 8oz. Butt Steak with Bistro Fries 14.50**
- Seared Salmon with Red Grape Balsamic Sauce, Balsamic Roasted Vegetables and Spinach 13.25
- Crabcakes with Brunoise of Marinated Vegetables and Mild Poblano Coulis 12.25
- Coq au Vin: a Rich Chicken Casserole with Red Wine, Bacon and Vegetables 14.50
- Linguine with Shrimp and Seafood Tossed with White Wine Sauce and Chiffonade of Basil 12.25
- Vegetable Strudel with Feta and Rosemary; Tomato-Basil Coulis 10.75

02/19/01



at The Foundry of Barrington
700 W Northwest Hwy, Barrington IL 60010
847.842.1300

www.barringtoncountrybistro.com

DESSERTS (LUNCH AND DINNER)

- Lemon Tart 5.50
- Very Thin Apple Tart à la Mode 5.50
- White Chocolate-Grand Marnier Bread Pudding with Caramel Sauce 5.50
- Chocolate Fondant: Warm, Bittersweet Chocolate Cake with Soft Center 5.50
- Duo of White and Dark Chocolate Mousses Scented with Grand Marnier 5.50
- Crème Brûlée* 5.50
- Home-Made Sorbets 5.50
- Warm Berry Crostada with Vanilla Ice Cream 5.50
- Chef's Cheese Assortment Garni 8.00

YES! BistroToGo™

Most of our specialties are available to go. Unsuitable items are marked with an asterisk. Chef's Market Specials are also available to go. Please call ahead to place your order 847.842.1300

YES! PRIVATE PARTIES

Whatever your corporate or social occasion, the Bistro is the venue where all your guests will be at ease — the key to a convivial gathering! Choose preferred values from our Private Dining Selections, or let us work with you to customize a menu.
SEATING CONFIGURATIONS TO SUIT YOUR NEEDS

YES! YOU MAY SMOKE IN THE BAR.

(BUT PLEASE, NO PIPES OR CIGARS)

• CHEF NADIA TILKIAN •

17% GRATUITY ON PARTIES OF 8 OR MORE.

DINNER

SOUPS, APPETIZERS AND SALADS

- Soup of the Day 5.50
- French Onion Soup 5.50*
- Chef's Pâté of the Day Garni 7.00
- Escargots with Garlic Butter and Herbs* 7.00
- Mussels Steamed in White Wine with Parsley and Cream* 7.50
- Crabcakes with Brunoise of Marinated Vegetables and Mild Poblano Coulis 8.00
- Mushrooms Baked in Parchment; Roasted Garlic Sauce 7.00
- Shrimp and Scallop Gratin with Leek and Shiitake Mushrooms 7.50
- Red Pepper Salad with Mushrooms, Blue Cheese, Tomatoes, Walnuts and Greens; Herb Vinaigrette 10.00
- Roquefort-Walnut Terrine with Belgian Endive, Radicchio and Greens; Balsamic Vinaigrette 11.00
- Sautéed Chicken Liver with Leaf Spinach, Balsamic Vinaigrette 6.50
- Garlicky Cæsar Salad 5.00
- Bistro Greens: Herb Vinaigrette 5.00

ENTREES

- Pork Tenderloin with Sweet Potato Purée 13.25
- Seared Salmon Filet with Red Grape Balsamic Sauce, Balsamic Roasted Vegetables and Spinach 10.75
- Osso Bucco 18.75
- Braised Rabbit with Spaetzle and Vegetables 13.25
- Seared Loin of Lamb with Spinach, Tomato Coulis and Shiitake Mushrooms, with Basil Jus 19.25
- Steak Frites: 10oz. Butt Steak with Bistro Fries 14.50
- Coq au Vin: a Rich Chicken Casserole with Red Wine, Bacon and Vegetables 16.75
- Linguine with Shrimp and Seafood, White Wine Sauce and Chiffonade of Basil 11.75
- Trout Filets with Shallots, Mushrooms, Red Potatoes and Natural Jus, Served with Spinach 16.00
- Lemon-Thyme Roasted Chicken with Thyme Jus and Garlic Mashed Potato 15.75

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or fish poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women and other highly susceptible people with compromised immune systems. Thorough cooking of such animal products reduces the risk of illness.