

COULOIR LUNCH MENU

WINTER 11-12

STARTERS AND SHARED PLATES

TODAY'S SOUP	8
CHILLED EDAMAME LEMON ZEST, SALT, SESAME OIL	8
SMOKED BUFFALO CHILI /IN BREAD BOWL	9/12
SAGEBRUSH FRIES	10
FRY BREAD "TACOS" BRAISED KUROBUTA SHORT RIB, CABBAGE, ONION	19
CONFIT DUCK WINGS GINGER, SWEET CHILI, CILANTRO	20
BRAISED BISON SLIDERS ROASTED GARLIC-HORSERADISH AIOLI, GREMOLATA	18

SALADS

ROASTED GOLDEN BEET AND APPLE TOASTED HAZELNUT, PT. REYES BLUE CHEESE, HONEY-CIDER VINAIGRETTE	15
A SPANISH "CAESAR" CRISP ROMAINE, CRISPY SHALLOT, OLIVE TAPENADE, MANCHEGO LAVASH, ROASTED PEPPER-ANCHOVY DRESSING	16
ADD GRILLED NATURAL CHICKEN	4
THE SMOKED DUCK COBB ORGANIC GREENS, MARCONA ALMONDS, SLICED PEAR, SMOKED BACON, BOURSIN, CRANBERRY VINAIGRETTE	22

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF SAGEBRUSH FRIES OR FIELD GREENS

THE BRIDGER "GRILLED CHEESE" SHAVED APPLE, CARAMELIZED ONIONS, MELTED BRIE, WILD ARUGULA, FIG GASTRIQUE, TOASTED RYE	16
ADD GRILLED KUROBUTA HAM	4
GRILLED NATURAL CHICKEN CUBANO KUROBUTA HAM, SLICED PICKLES, MUSTARD, BALLARD SWISS, GRIDDLED CIABATTA	17
HOUSE CURED RUBEN SRF KOBE BRISKET, 1000 ISLAND, KRAUT, BALLARD SWISS, TOASTED RYE	19
THE COULOIR BURGER SRF KOBE BEEF, CARAMELIZED ONIONS, SMOKED BACON, BALLARD FAMILY CHEDDAR, HOT HOUSE TOMATO, ROMAINE	21
GRILLED S.R.F. "CHEESESTEAK" GRILLED ONION, PEPPERS, VINTAGE CHEDDAR, MUSTARD	21
SMOKED SALMON "CLUB" WHIPPED BOURSIN, RED ONION MARMALADE, SMOKED BACON, TOASTED RYE	24