

SOPHIE'S BISTRO

Fête d'Alsace

Now through Sunday, October 25th

Appetizers

Salade de Betraves avec Truite Fumée et Noix 18.95

Smoked trout with beet salad and walnuts

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Tarte a l'Oignon 9.95

A traditional onion tarte with anchovies and olives

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Plat Alsacien 19.95

A rustic country pâté (Pâté de Campagne) made from heritage-breed pork served with toast points, cornichons, chopped red onions, mixed greens, dry sausage (Saucisson Sec), cured ham (Jambon de Bayonne) and Munster cheese

Entrees

Assiette Mélangée Choucroute 35.95

Plate of assorted sausages, smoked pork chop and a poached egg served with red beets and cabbage

suggested beer: Chimay White - Belgium

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Matelote de Poissons au Riesling 36.95

Fish stew with salmon, shrimp, scallops, mussels, little neck clams, celery, carrots and potatoes in a tarragon Riesling cream sauce

suggested wine: Ravine - Riesling - Finger Lakes, New York 2021

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Côtelettes de Porc Fumée 32.95

Smoked pork chops (think ham) with caramelized apples served with a cauliflower gratin

suggested wine: Schlink Haus Spätlese Nahe- Riesling - Germany 2024

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Choucroute 32.95

Three types of sausage (pork, smoked pork and veal) topped with onion gravy served with Yukon Gold boiled potatoes and Chef Martinez apple-sauerkraut

suggested beer: Kronenbourg 1664 - Alsace, France

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Chicken Cordon Bleu 35.95

A thinly pounded chicken breast layered and rolled with Black Forest ham and Gruyère cheese then pan-fried topped with a mustard cream sauce and served with Yukon Gold mashed potatoes and sauteed garlic baby spinach

suggested wine: Trimbach - Pinot Blanc - Alsace, France 2022

This menu is subject to change based on availability

Please inform your server if you have any allergy concerns. Menu prices listed are for cash sales.

For Non-Cash Transactions please add 3.5%

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