

Coco

APPETIZERS

RATATOUILLE "PASTA" \$10
*zucchini and summer squash "noodles,"
red pepper-tomato sauce, eggplant*

LAMB LOLLIES \$15
*marinated and grilled, crispy spiral potatoes,
pomegranate reduction*

HADDOCK FRITTERS \$10
*smoked haddock, potato, lemon,
herbs, classic tartar*

NEW ORLEANS SHRIMP \$14
N'Awlins BBQ sauce, grilled lemon, baguette

SWEDISH MEATBALLS \$10
lingonberry sauce

SALADS

HOUSE SALAD \$8
*French vinaigrette tossed field greens, grape
tomatoes, red onion, crispy parsnips*

CAESAR \$10
*classic caesar with sun dried tomatoes,
parmesan cheese, croutons*

PEAR CHICKEN \$14
*honey mustard dressed greens, grilled
chicken, walnuts, gorgonzola, craisins*

ARUGULA \$8
EVOO, aged balsamic, shaved parmesan

FRENCH COUNTRY \$11
*puy lentil, roasted beet, carrot,
crumbled chevre, walnuts, field greens*

BRUSSEL SPROUT CAESAR \$12
*parmesan, romano, croutons,
caesar dressing*

Add to any salad:

CHICKEN BREAST \$4

HANGER STEAK, SHRIMP, \$6

**PORK TENDERLOIN,
ANGUS BURGER OR LAMB BURGER**

MOULES

fresh PEI mussels with rosemary frites

PROVENÇAL \$16
tomato, garlic, white wine, herbs

THAI CURRY \$16
coconut red curry, cilantro

PORTUGUESE \$17
*chorizo, garlic, smoked paprika,
fennel seed, coriander, onion, lemon*

SACRE BLEU! \$16
gorgonzola cream

MISTRAL \$16
fennel, tomato broth, garlic, onion, thyme

ENTREES

STEAK FRITES \$26
*house seasoned and grilled hanger steak,
rosemary frites, arugula, maitre d' butter*

POULET DU JOUR DAILY

COCO CASSOULET \$24
*white bean ragout, slow roasted pork,
duck and apple brandy sausage,
pork tenderloin, walnut sage crumb*

LAMB BOLOGNESE \$20
choose pappardelle or bucatini pasta

BUCATINI CARBONARA \$18
*applewood smoked bacon, pancetta,
pecorino romano, egg*

PAPPARDELLE FUNGHI \$16
*caramelized mushrooms, leeks, spinach,
sherry cream, pappardelle pasta*

ADD CHICKEN \$20

gluten free pasta available \$2.5

LAMB BURGER \$15
*smoked paprika butata paste, pickled carrots
and onion, lemon aioli*

FRENCH ONION BURGER \$17
*sherry, thyme, beef stock caramelized onions,
gruyere, brioche roll*

TROUT

*herb and lemon cast iron seared Idaho Trout,
potato-apple hash, arugula,
your choice of sauce* \$20

LEMON CREAM

GORGONZOLA CREAM

HORSERADISH CAPER

CITRUS VINAIGRETTE

PIZZA (13")

CHEESE AND PEPPERONI \$16
tomato sauce, mozzarella

CAPRESE \$15
*tomato sauce, mozzarella, fresh tomato,
fresh basil*

ITALIAN \$18
*tomato sauce, mozzarella, baby meatball,
pepperoni, prosciutto, olives, hot cherry peppers*

VEGGIE ROUGE \$16
*tomato sauce, mozzarella, spinach, roasted red
pepper, red onion, peas, mushrooms*

PEA & PROSCIUTTO \$16
garlic oil, ricotta, roasted garlic

CARAMELIZED MUSHROOM \$18
*garlic oil, ricotta, leeks, arugula,
truffle oil, parmesan*

gluten free pizza crust available \$2.5

Chef Conor Casey