

# Ludlow House, Brasserie Boheme all day sample menu

## A partager

Baguette by Balthazar, Vermont butter (vegetarian)  
Fromage, honeycomb  
Charcuterie, cornichon  
Charcuterie and fromage, cornichons, honeycomb  
Shrimp tartare, caviar  
Tuna crudo (gluten free)  
Leek tarte tatin (plant based)  
Wood oven brie de meaux, chutney  
Crudite, trempette verte (gluten free)  
Salmon rilette  
Steak tartare  
Flat bread escargot, parsley butter  
Flat bread, caramelized onions, olives  
East coast oysters, mignonette (gluten free)

## Salade & soupe

Bibb lettuce, avocado, sherry vinaigrette (gluten free)  
Apple and endive, blue cheese (vegetarian)  
Tuna nicoise, tomato, green beans, egg, olives (gluten free)  
Soup du jour  
Onion soup

## Les plats

Croque monsieur or croque madame  
Omelet, green leaves (vegetarian)  
Salmon, braised fennel, roasted carrots, herb butter (gluten free)  
Roast chicken, fingerling potatoes, au jus (gluten free)  
Allen Brother's prime NY strip steak, 10oz dry aged, au poivre (gluten free)  
Ludlow burger, lettuce, tomato, caramelized onions, smoked gouda  
Vegan Dirty burger, bean patty, quinoa, yam, tomato  
Moules marinières, white wine, garlic, shallots, butter, parsley  
Sea bass, broccolini, brown butter beurre blanc

## Lunch Combo Monday to Friday, 12pm to 3pm

Choose any two: Sandwich, salad or soup

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.