

BAR TABAC

DINNER



APPETIZERS

Soup of the Day	m/p
Onion Soup Gratinée with a twist of porto	11
Country Pâté	11
served with cornichons, dijon mustard, toast	
Baked Burgundy Snails garlic, parsley, pastis butter	12
Shrimp Provençal	13
Ricard & tomato sauce, parmesan, garlic croutons	
Tuna Tartar	16
seaweed salad, avocado, cucumber, micro greens, wasabi, oriental sauce, tortilla chips	
Fried Calamaris	14
served with spicy mayonnaise	

SALADS

Warm Lentil Salad French lentils, frisée, lardons, pepper, poached egg, mustard dressing	16	Warm Grilled Artichokes 14 butternut squash, cherry tomatoes, baby arugula, pumpkin seeds, parmesan, lemon-cumin dressing
Goat Cheese Salad warm croutons, beets, apple, frisée, walnuts, raspberry dressing	12	Kale & Baby Arugula 14 roasted beets, faro, pistachios, blue cheese, balsamic dressing

Add free-range chicken, shrimps or tuna **+8.00**; avocado **+4.00**

CHARCUTERIE PLATE 24 **CHEESE PLATE 24**
COMBO 26

BAR TABAC CLASSICS

LES MOULES FRITES "BAR TABAC" 21
STEAMED FRESH CANADIAN MUSSELS & FRIES
MARINIÈRES: white wine & shallot sauce OR
PROVENÇALES: tomato & garlic sauce

LE COUSCOUS 27
MERGUEZ SAUSAGE, CHICKEN, COUSCOUS,
VEGETABLES, MOROCCAN SPICES & HARISSA SAUCE

GRILLED HANGER STEAK 27
MUSHROOM RISOTTO, PARMESAN, SHALLOT-RED WINE SAUCE

COQ AU VIN 25
CHICKEN THIGH BRAISED IN RED WINE, BACON, ONIONS,
MUSHROOM & CIPOLLINI ONIONS OVER MASHED POTATOES

PORK SCHNITZEL 26
CUCUMBER SALAD, ROASTED POTATOES, TARTAR SAUCE

Service Non-Compris • ATM on Premises

CASH and AMEX only, NO CHECKS

BAR TABAC

128 SMITH STREET BROOKLYN, NY 718 923-0918

MAIN COURSES

Niçoise Salad	22.00
seared tuna over greens, potatoes, olives, egg, tomatoes anchovies	
Duck Salad	23.00
Chopped duck leg confit, bacon, baby greens, walnuts, croutons, grapes, dried cherries, truffle oil dressing	
Free Range Roasted Half Chicken	25.00
mashed potatoes, string beans, herbs & natural jus	
Pan Roasted Salmon	26.00
lentils, sautéed spinach, mustard cream sauce	
Steak Tartare	17.00 / 25.00
raw chopped filet mignon, spicy cocktail sauce, quail egg yolk, fries, watercress, mustard dressing	
Cassoulet Toulousain	29.00
slow cooked white bean casserole with bacon, pork sausage, duck leg confit	
Seafood Risotto	29.00
grilled shrimps, divers scallops, crab meat, asparagus, lobster bisque & black truffle sauce	
Steak Frites	23.00
10oz grilled shell steak, french fries, mixed greens (add peppercorn sauce +2.50)	
Pasta of the day	m/p
Salmon Burger	17.00
pico de gallo, avocado, tartar sauce, french fries	
Burger Bar Tabac french fries, mixed greens . . .	18.00
add swiss, cheddar +2.50, goat or blue cheese +\$3.00	
add bacon or mushroom +3.00, avocado +3.50	

any substitutions +2.00

SIDES MASHED POTATOES 8 GRILLED ASPARAGUS 8
SAUTÉED SPINACH 7 MUSHROOM RISOTTO 8
STRING BEANS 7 FRENCH FRIES 7 TRUFFLE FRIES 9

BAR TABAC DIET BUSTERS 9

CRÈME BRULÉE
caramelized vanilla custard

CHOCOLAT COULANT
warm molten chocolate cake w/ dark chocolate sauce

BREAD PUDDING
served with caramel sauce & salted caramel ice-cream,
pecan chocolate

ICE-CREAM AND SORBET
ask you server for today's flavor

LES EAUX Perrier, 33cl. Natural, lemon, strawberry, orange 4
San Pellegrino 75cl 7
Acqua Panna 75cl 7



BAR OPEN LATE • BRUNCH: Sat & Sun 10am-5pm
LUNCH: Mon-Fri 11am- 5pm • DINNER: Sun-Wed 5pm-12am Thu-Sat 5pm-1am

CASH and AMEX only, ATM on premises