

# LES VINS

## CARAFE MAISON

### SPARKLING

CHAMPAGNE, Pommery "Pop"	SPLIT	19
PROSECCO, Canella		13

### BLANC

GLASS CARAFE

PINOT GRIGIO, Lagaria	11	22
SAUVIGNON BLANC, Dom. Du Bouc	12	24
CHARDONNAY, MACON UCHIZY, L'arfentiere	12	22
CHARDONNAY, Entwine	10	20
SANCERRE, La Chant du Merle	16	32
COTES DU RHONE, Olivier & Lafont	12	24
MUSCADET, Château De La Vrillière	10	20
RIESLING, Ruhlmann	14	28
PICPOUL DE PINET, Florensac	11	22
VOUVRAY, Vignoble Brisebarre	14	28
BORDEAUX BLANC, Chateau Fontoy	10	20

### ROSE

COTES DE PROVENCE, Aime Roquesante	11	22
SPARKLING ROSE, Bouvet	13	26

### ROUGE

COTEAUX DU LANGUEDOC, Ch. de Flaugergues	12	24
COTES DU RHONE, Vignerons de l'Enclave	13	26
BORDEAUX SUPERIEUR, Chateau Barreyre	12	24
POMEROL, Ch de la Mavechaude	15	30
BOURGOGNE, Chateau de Santenay	14	28
BEAUJOLAIS, Domaine Dupeuble	13	26
CABERNET SAUVIGNON, Bellacosa, North Coast	14	28
PINOT NOIR CALIFORNIA, Arius	11	22

## BLANC

BIN		BOTTLE
101	ROSE, Cotes de Provence Ch. de St. Martin '19	45
102	ROSE BANDOL, Domaine de L'Olivette '20	42
103	GRAVE, Chateau Haut Selve '17	42
104	SANCERRE, La Poussie '18	80
105	QUINCY, Sauvignon Blanc, Philippe Portier '15	45
106	VOUVRAY, Domain Huet, Vigneau Chevreau '19	72
107	POUILLY-FUME, Hubert Veneau '17	48
108	SAUMUR, Arnaud Lambert '17	48
109	POUILLY FUISSE, Chateau des Rontets '17	85
110	CHATEAUNEUF-DU-PAPE, Dom du Vieux Lazaret '17	85
111	CHABLIS, Domaine Adrien Besson '19	52
112	CHABLIS PREMIER CRU, Dampf Feres '16	75
113	BOURGOGNE, Camille Giroud '17	52
114	BORGOGNE ALIGOTE, Jean Guiton '17	58
115	MEURSAULT, Dom. Jean-Michel Gaunoux '17	95
116	CHASSAGNE MONTRACHET, Bader-Mimeur '17	95
117	MONTAGNY 1 <sup>ER</sup> CRU, Louis Latour '19	58
118	VIOGNIER, Anne Pichon '20	35
119	CONDRIEU, Dom Duclaux '16	90
120	COTES DU RHONE, Jean Luc Colombo '15	40
121	RIESLING, Trimbach '18	52
122	GEWURZTRAMINER, Willm '16	52
123	PINOT BLANC, Emile Beyer '18	35
124	JURA CHARDONNAY, Florent Rouve '19	40
125	NAPA CHARDONNAY, Cakebread '19	70

## SPARKLING

BIN		BOTTLE
301	CHAMPAGNE LA DEMOISELLE NV, Brut	85
302	CHAMPAGNE ROSÉ, J.M. Gobillard et Fils	75
303	PROSECCO, Stellina di Notte	30
304	DOMAINE CHANDON, Brut, California	45

## ROUGE

BIN		BOTTLE
201	CHATEAUNEUF DU PAPE, Roger Perrin '17	78
202	COTE-ROTI, Domaine Duclaux '15	90
203	GIGONDAS, Pierre Amadieu '18	55
204	CROZE HERMITAGE, Domaine Chevalier '17	55
205	SAINT JOSEPH, Domaine du Chene '14	72
206	CORNAS, Jean-Luc Columbo '16	90
207	LANGUEDOC, Chateau Maris Les Planels '16	52
208	RASTEAU, Dom de Beurenard '12	44
209	BEAUMES-DE-VENISE, Chateau Redortier '15	44
210	AIX EN PROVENCE, Chateau Paradis '17	43
211	BANDOL, Domaine de L'Olivette '16	60
212	CORBIERES, Maxime Magnon '16	70
213	PESSAC-LEOGNAN GRAVES, L'Esprit de Chevalier '15	72
214	PAUILLAC, Grand-Puy-Ducasse '15	75
215	SAINT-ESTEPHE, Chateau Haut Beausejour '17	75
216	BORDEAUX, Bernard Magrez '18	50
217	ST. EMILION GRAND CRU, Chateau Fleur Cardinale '15	88
218	SAINT JULIEN, Croix de Beaucailliou '15	75
219	BLAYE COTES DE BORDEAUX, Chateau Mondesir '16	38
220	GRAVES, Chateau du Seuil '16	50
221	MARGAUX, Chateau La Tour de Bessan '16	90
222	POMEROL, Chateau de la Marechaude '15	85
223	BROUILLY, Chateau de Pierreux '17	56
224	MARSANNAY, Jean Fournier '16	77
225	BOURGOGNE, Hautes Cotes de Nuit '18	60
226	GEVREY-CHAMBERTIN, Domaine Faivley '18	85
227	SANTENAY, Louis Latour '18	75
228	SANCERRE, Robert Cantin '18	54
229	CAHORS, Malbec, Chateau de Haute Serre '16	55
230	MADIRAN, Chateau Montus '16	65
231	COTES CATALANES, Le Roc des Anges '17	44
232	PINOT NOIR, Ken Wright Willamette Valley '19	55
233	SONOMA PINOT NOIR, Trione '16	60
234	NAPA CABERNET, Textbook '18	65
235	PETITE SIRAH, Stags Leap Winery '17	72

# MARTEL

## SALADE

**FRISÉE SALAD**, garlic croutons, poached egg, warm bacon vinaigrette ..... 14

**LOBSTER SALAD**, hearts of palm, avocado, cherry tomatoes, bell pepper, haricot vert, mixed greens, lobster mayo ..... 26

**MARTEL SALAD**, cucumber, vine ripened tomatoes, red onion, mint, extra virgin olive oil, feta cheese, white balsamic vinegar ..... 14

**FIG GOAT CHEESE SALAD**, golden delicious apples, candied pecans, walnut vinaigrette, rustic bread croutons..... 15

**GRILLED CHICKEN**, lardon, avocado, gruyere, arugula, frisee, dijon vinaigrette ..... 16

**GRILLED BROOK TROUT**, over warm spinach, walnut and lentil salad ..... 18

**ROMAINE SALAD**, bufala mozzarella, warm potatoes, pancetta, creamy horseradish dressing 15

**PANZANELLA**, arugula, white beans, red onion, croutons, tomato, roasted red pepper ..... 15

**HOUSE SALAD**, mesclun, arugula, radicchio, radishes, cucumbers, marinated tomatoes, dijon vinaigrette, maytag blue cheese ..... 11

## PRIX FIXE \$ 16

SALADE VERTE OR CAESAR SALAD

HALF DOZEN CHARLES ISLAND OYSTERS

SOUP DU JOUR

ONION SOUP GRATINÉE

GRILLED CALAMARI – balsamic syrup over arugula

MUSSELS AU GRATIN – garlic butter, breadcrumbs, asiago

PANE COTTO – baked casserole of escarole, white beans, pancetta, asiago

TRUFFLED MACARONI & CHEESE – gruyere, fontina, cheddar, speck ham

ESCARGOT – country bread, tomato, crimini mushrooms, madeira cream, chili flakes

SALMON GRAVLAX – warm potato cake, celeriac remoulade

COQUILLES ST. JACQUES – baked scallops, gruyere, white wine veloute

SEAFOOD SOUP – scallops, mussels, cod, clams, lobster broth, light cream, saffron, chives

## ENTREE

**BISTRO STEAK FRITE** – au poivre or garlic chive butter..... 26

**PORK MILANESE** – mixed greens with red onion confit, dijon vinaigrette 19

**STEAMED MUSSELS** – fennel, leeks, saffron, white wine, cream, toasted baguette frites ..... 19

**GRILLED SALMON** – sweet pea risotto, lemon oil ..... 24

**MEAT LOAF** – mashed potatoes, baby carrots, onion rings ..... 18

**TROUT ALMONDINE** – sunchoke puree, summer squash, spinach, tomato, lemon, capers ..... 25

**STEAMED CLAMS** – white wine, red pepper, olives ..... 19

## SANDWICHES

FRITES

**SPECK HAM** – brie, tomatoes, on crusty French baguette ..... 14

**LOBSTER ROLL** – mayo, celery leaves, chives, creme fraiche, cole slaw..... 25

**HAMBURGER** – with gorgonzola, cheddar or gruyere ..... 18

**BISTRO BURGER** – caramelized bacon and onion compote, bleu and gruyere cheese, arugula ..... 19

**TUNA BURGER** – scallions, sesame oil, wasabi mayonnaise ..... 18

**CROQUE MONSIEUR** – ham and cheese sandwich ..... 16

**LAMB FRENCH DIP** – grilled red onion, parmesan, lamb jus, on toasted baguette ... 16

**BRAISED BEEF SANDWICH** – roasted red pepper, spicy horseradish sauce, fontina .... 17

**GRILLED VEGETABLE** – zucchini, onions, squash, portobello, pesto mayonnaise ..... 13

**PLT** – pancetta, arugula, tomato, mozzarella 14

**PORK CUBANO** – pork tenderloin, cornichon, dijon mustard, caramelized onions, gruyere, tomato ..... 15

# MARTEL

## APPETIZER

- GRILLED CALAMARI** - balsamic syrup over arugula . . . 15
- MUSSELS AU GRATIN** - garlic butter, breadcrumbs, asiago . . . . . 14
- COQUILLES ST. JACQUES** - baked scallops, Gruyere, mushrooms, white wine veloute . . . . . 16
- CHARCUTERIE BOARD** - prosciutto, speck ham, dry sausage, pate, cheeses. . . . . 17
- CHEESE BOARD** - four cheeses, baguette, fig spread . 18
- TRUFFLED MACARONI & CHEESE** - gruyere, fontina, cheddar, Speck ham. . . . . 13/19
- ONION SOUP GRATINEE** . . . . . 10
- SEAFOOD SOUP** - scallops, mussels, cod, clams, lobster broth, light cream, saffron, chives . . . . . 16
- ICED SEAFOOD PLATE\*** - lobster, shrimp, oysters, clams, mussels . . . . . 32
- CHARLES ISLAND OYSTERS\*** - half doz/doz. . . . 16 /29
- ESCARGOT** - country bread, crimini mushrooms, tomato, madeira cream . . . . . 15
- BURRATA** - roasted butternut squash, caramelized cranberry, candy pecan. . . . . 15
- PANE COTTO** - baked casserole of escarole, white beans, pancetta, asiago. . . . . 14
- SALMON GRAYLAX** - warm potato cake, celeriac remoulade . . . . . 17
- CHEESE FONDUE FOR TWO** - apples, ciabatta. . . . 16
- STEAMED CLAMS** - white wine, red pepper, olives . . 19

## SALADE

- FRISÉE** - poached egg, warm bacon vinaigrette . . 14
- ROMAINE** - bufala mozzarella, warm potatoes, pancetta, creamy horseradish dressing . . . . . 15
- CLASSIC CAESAR\*** . . . . . 10
- HOUSE** - mesclun, radicchio, dijon vinaigrette. . . . 9  
with Danish blue cheese . . . . . 11
- BEET & GOAT CHEESE** - mixed greens, poached pears, walnut vinaigrette. . . . . 14
- MARTEL** - cucumber, vine ripe tomato, red onion, mint, feta, EVOO, white balsamic vinegar . . . . 14
- PANZANELLA** - arugula, white beans, red onion, croutons, tomato, roasted red pepper . . . . . 14

## ENTREE

- BISTRO STEAK FRITES\*** - chive butter or au poivre. . . 31
- CHICKEN POT PIE** - potatoes, carrots, green peas, pearl onions, mushrooms . . . . . 19
- GRILLED LAMB CHOPS\*** - peppadew peppers, cannellini beans, baby carrots, tomato mint vinaigrette, . . . 31
- WHOLE ROAST BABY CHICKEN** - creamed spinach. . . 24
- BRAISED SHORT RIBS** - roasted root vegetables . . . 31
- STEAMED MUSSELS** - fennel, leeks, saffron, white wine, cream, toasted baguette frites . . . . . 19
- PORK MILANESE** - mixed greens with red onion confit, dijon vinaigrette . . . . . 21
- PAN SEARED BRANZINO** - butternut squash puree, Swiss chard, fingerling potatoes, Moroccan olives, beurre rouge . . . . . 29
- GRILLED SALMON\*** - sweet pea risotto & lemon oil. . 29
- TROUT ALMONDINE** - sunchoke puree, summer squash, spinach, tomato, lemon, capers . . . . . 29
- LOBSTER RISOTTO** - oyster and shitake mushrooms, spaghetti squash, mascarpone, basil . . . . . 18/32
- FETTUCCINI BOLOGNESE** - shaved parmesan . . . . . 22
- DUCK CONFIT** - crispy potatoes and mixed mushrooms, garlic jus. . . . . 29
- MARTEL MEAT LOAF** - mashed potatoes, baby carrots, onion rings. . . . . 18

\* Thoroughly cooked meats and seafood reduces the risk of food born illness.

TAKEOUT & GIFT CARDS AVAILABLE

203-292-6916

2316 POST ROAD, FAIRFIELD, CT -- MARTELRESTAURANT.COM

\*Substitutions subject to additional charges\*

## SANDWICHES

### FRITES OR SALAD VERTE

- LOBSTER ROLL** - mayo, celery leaves, chives, creme fraiche, cole slaw. . . . . 25
- HAMBURGER\*** - with gorgonzola, gruyere or cheddar. . . . . 18
- BISTRO BURGER\*** - caramelized bacon & onion compote, bleu & gruyere cheese, arugula 19
- TUNA BURGER\*** - scallions, wasabi mayonnaise . . . 18
- CROQUE MONSIEUR** - . . . . . 16
- LAMB FRENCH DIP** - grilled red onion, parmesan, lamb jus, on toasted baguette . . . . . 16
- PORK CUBANO** - pork tenderloin, dijon mustard, cornichon, caramelized onion, gruyere, tomato. 15
- BRAISED BEEF SANDWICH** - roasted red pepper, spicy horseradish sauce, fontina. . . . . 17
- PLT** - pancetta, arugula, tomato, mozzarella. . . . 14

## SIDES

8.00

Creamed Spinach  
Sautéed Broccoli Rabe  
Onion Rings  
Mashed Potatoes  
Haricots Verts Almondine  
Bacon Roasted Brussel Sprouts  
Gorgonzola Garlic Bread

Frites - truffle aioli  
7.00 small 10.00 large

## -- BEVERAGES --

- San Pellegrino Limonata or Aranciata . . . 6
- Iced Mochachino . . . . . 5
- Martel Famous Brewed Iced Tea . . . . 2.5
- Fresh Lemonade . . . . . 3
- Hot Chocolate . . . . . 4