

# CHEZ HUGO

## CLASSIQUE DE HUGO

**SOUPE A L' OIGNON**  
Aromatic onion broth,  
crouton, gruyère cheese

14

**ESCARGOTS  
DE BOURGOGNE**  
Parsley & garlic butter

14

**SALADE NIÇOISE**  
Les légumes typiques

15

## PAR JAMES, NÔTRE BOUCHER

**RILLETES  
DE PORC**  
Pork confit, cornichon,  
mustard, rosemary

15

**GALLANTINE  
DE FAISAN**  
Pheasant gallantine,  
dried cherry, herb salad

14

**FOIE GRAS  
DE CANARD**  
Foie gras torchon,  
blueberry & toast

18

## EN SAISON

**"HUMMUS" DE COURGETTE** 11  
Grilled patty pan squash, garlic confit, benne tahini, naan

**GAZPACHO AUX TOMATES** 12  
Chilled heirloom tomato soup, cucumber, vanilla & crème fraîche

## PLATS

**ST. JACQUES GRILLÉES** 30  
Grilled dayboat scallops, grilled corn, corn husk aguachile, snap peas

**POISSON DU JOUR** 25  
Grilled monkfish, ratatouille, green pepper vinaigrette, fried squash blossom

**POULET ROTIAU FOIN POUR DEUX** 55  
Whole roasted chicken for two, crispy potatoes, legume du jour, mustard glaze

**STEAK FRITES** 26 / 45  
Choice of 6oz bavette or 12oz strip

All steaks served with french fries & green peppercorn sauce

**CÔTE DE BOEUF** 90  
32oz charred onion rubbed ribeye, corn on the cob, shishito peppers, tomato bbq

## LES GARNITURES

**GOUGERES**.....6

**POMMES FRITES**.....7

**MACARONI GRATIN**.....8

**LEGUME DU JOUR**.....8

**SALADE VERTE**.....9



chezhugobistro.com  
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Baltimore, MD 21202

Executive Chef Hugo Monnier

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.  
Parties of six or more may be charged 20% gratuity.