



# Deuxave

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## *Marathon Monday Menu 2019*

*11am-4pm*

### **Shrimp Cocktail (4 each)**

Jumbo Shrimp, Cocktail Sauce ~ 16

### **Market Greens Salad**

Little Gem & Red Oak Lettuce, Spring Vegetables  
Fennel Vinaigrette, Green Goddess ~ 14

### **Duck Liver Pâté**

Citrus Marmalade, Pickled Crosnes  
Dried Fruit Mostarda, Toasted Baguette ~ 14

### **Fried Whole Belly Clams**

Cornichons, Tartar Sauce, Lemon ~ 16

### **Lobster Roll**

Adam and Larry's Scituate Lobster, Chilled Lemon Aioli, Tarragon  
Buttered Bun, Frites ~ MKT

### **Deuxave Burger**

Ground Sirloin, Confit Pork Shoulder, Grafton Cheddar, Pickled Ramps  
Frites ~ 19

### **Homewrecker Hotdog**

Prime Beef, Pickled Cabbage, Housemade Mustard, Aioli, Crispy Onions ~ 12

### **9 Hour French Onion Soup**

Slowly Caramelized Onion Soup, Bone Marrow Crouton  
Comté Cheese ~ 17

### **Tagliatelle Bolognese**

Homemade Pasta, Veal, Beef & Pancetta, Creamy Tomato Sauce  
Aromatic Vegetables, Mozzarella, Basil ~ 25

### **Wild Mushroom Cavatelli**

House Made Cavatelli with 2 Hour Egg, Wild Mushrooms, English Peas  
Pecorino ~ 23

### **French Fries "Au Canard"**

Herbs & Parmesan ~ 9

Chef / Owner - Chris Coombs | Executive Chef - Adrienne Wright  
Chef de Cuisine - Cameron Cieslak | Executive Sous Chef - Kishen Jagmohan

Proprietor - Brian Piccini | General Manager / Sommelier - Ali Yakich

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