

Dirt Candy & Hot Stuff

(Salads & Soups)

The Cracker Jack

Peppery arugula, wild field greens, caramelized local corn, spiced peanuts, gorgonzola cheese, thinly sliced sweet purple onions, roasted pit ham, caramel apple vinaigrette

4.25 Small 8.50 Large

***Little Gems**

House-cured bacon, locally grown radishes, French gorgonzola cheese, crunchy fennel, honey crusted walnuts, endive

4.00 Small 8.00 Large

"No so" Classic Caesar

Caesar salad of crisp triple washed romaine, thinly sliced sweet purple onions, herbed croutons, shaved parmesan cheese, duck crackling, house-made Caesar dressing.

(Dressing DOES contain anchovies)

(Anchovies available upon request)

3.75 Small 5.95 Large

Butchers Salad

Grilled to your liking house-butchered steak, beefsteak tomatoes, choice of sharp cheddar or French blue cheese, truffled deviled eggs, crispy onions, choice of dressing listed below

7.00 Small 13.5 Large

***Chefs Garden**

Wild field greens, thinly sliced sweet purple onions, cucumbers, shaved carrots accompanied with your choice of dressing

3.75 Small 5.95 Large

Maple Chicken

Grilled maple marinated chicken, French gorgonzola, wild field greens, crisp romaine, pear, locally grown apples, candied walnuts, Ohio Maple Vinaigrette

6.50 Small 12.00 Large

***A Little Dirt Candy & Some Hot Stuff Combination**

Choose a large dinner salad & cup of chef's soup of the moment or Ohio Butternut Squash

12.00

**\$4 up-charge for Butchers or
Maple Marinated chicken salad**

"Not So" Classic French Onion

Ale-braised caramelized onions, house-made chicken stock, crusty house French bread, house cheese combination, finished with a little surprise!

Cup 3.75 Crock 4.75 Bowl 5.75

***Chefs Soup of the Moment**

Whatever we decide, made based on what's seasonally available

MKT

***Ohio Butternut Squash**

Slow roasted local butternut squash, French gingered cream, fresh herbs, Ohio maple apple reduction

Cup 3.25 Crock 3.75 Bowl 4.50

- Make any soup a meal with our house sourdough bread bowl for only \$3 more

- Salad additions: Chicken (\$4) Steak (\$7) Shrimp (\$5) Salmon (\$5)

Available Salad Dressing:- Ranch, Wild Raspberry Vinaigrette, Blue Cheese, Thousand Island, Honey Mustard, Oil & Vinegar, Balsamic, Caramel Apple Vinaigrette, Caesar, French, Italian. Ohio Maple Vinaigrette

"Not So" Traditional Entrees

The Butcher's Shop

The Mighty Maumee Burger

U.S.D. A choice Angus burger char-grilled to your liking, crisp leaf lettuce, heirloom tomato, thinly sliced sweet purple onion, toasted roll, choice of one of the following: French blue cheese, house cheese blend, sharp cheddar, French brie, swiss, pepper jack, American, smoked gouda, provolone, ale braised onions, jalapeno, bruschetta mix, fried pickles & peppers, sautéed sundried tomatoes & caper berries, wild mushrooms, sautéed peppers, house guacamole, fried eggs, house-cured bacon, sweet bacon jam, BBQ sauce, pulled pork, ratatouille vegetables, glazed pork ribs

9.95

Additional toppings add .75 per item

Add 3 additional 2.00 more Add 5 additional 3.25 more

Make it the ULTIMATE burger experience....Add an additional patty for ONLY 3.00 more

Loaf & Potatoes

A tasty twist on the comforting meat loaf you grew up with....Fresh pork, beef, & veal, wild garlic, local seasoned vegetables, fresh herbs, wrapped in smoked bacon, sweet & tangy tomato relish. Roasted garlic

smashed potatoes, chef's honey & bacon brussel

sprouts

15.00

The Butchers Cut

U.S.D. A choice grass fed rib-eye, dry aged in-house 21 days until deep red & flavorful, char-grilled to your liking, house steak sauce, salt & pepper crusted baked potato or twice baked sweet potato, chef's local

seasonal vegetable of the moment

14oz for 24.00 King-Cut 30oz for 43.00

Filet

House-butchered barrel cut U.S.D. A choice filet, char-grilled to your liking, rich béarnaise butter, roasted garlic smashed potatoes, chef's local seasonal

vegetable of the moment

7oz for 24.00 10oz for 29.00

Sloppy Josephs

No Can Required!

Rib-eye brisket (a little known & used part of the rib-eye also known as "Deckle" slow & low braised for 6 hours in lots of red wine, garlic, seasonal

vegetables, herbs, sundried tomato spiced sauce, cheese choice, crusty house bread, house-cut fries

13.00

Glazed & Confused

Local pork ribs slow braised for 6 hours, our house root beer BBQ sauce, Salt & pepper crusted baker or twice baked maple sweet potato, chef's locally

inspired seasonal vegetable of the moment

15.00 Half Rack 22.00 Full Rack

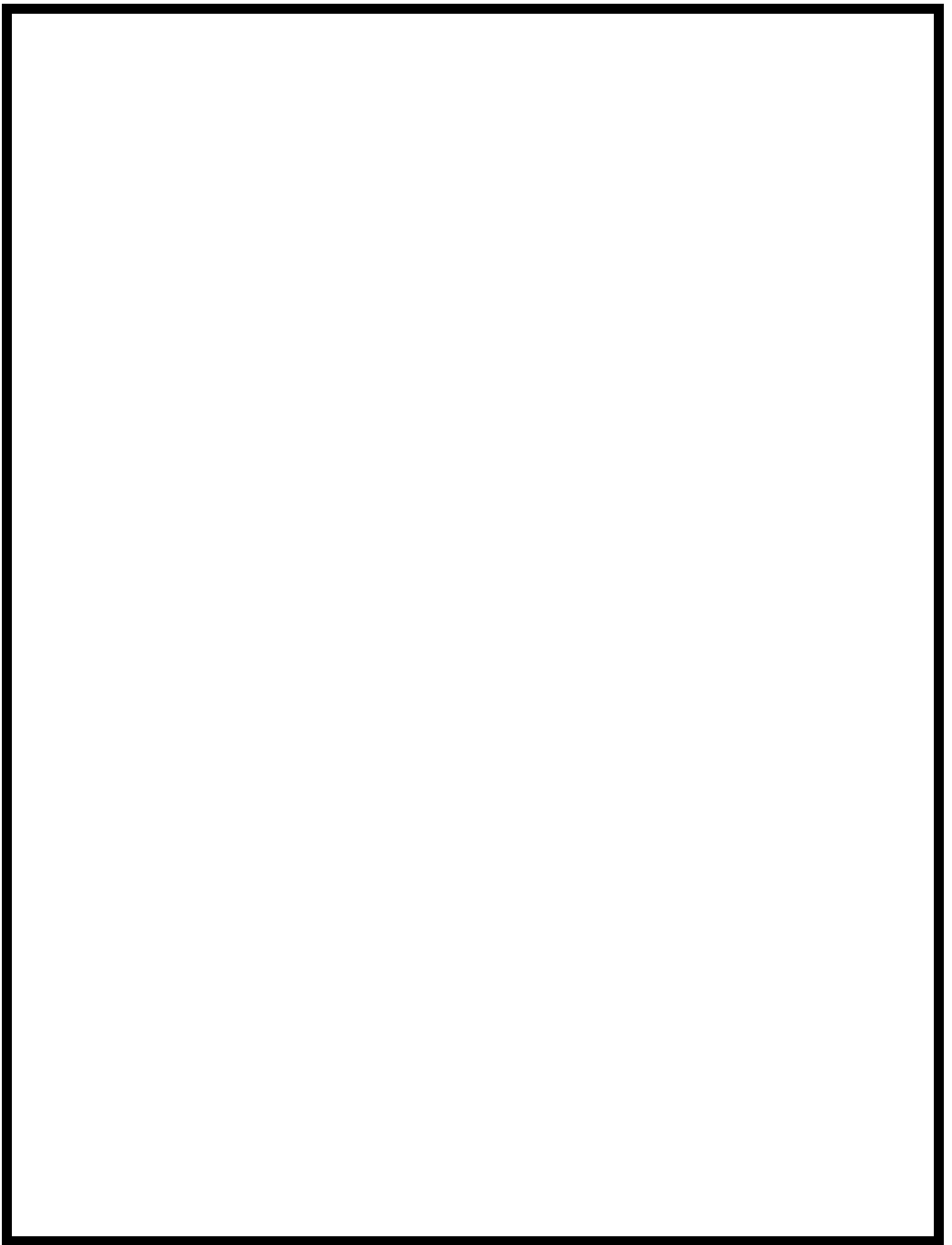
Mary had a BIG-O-Lamb

House-butchered & Frenched double chops Colorado lamb, French cream cheese, heirloom garlic, fresh herbs, toasted chestnuts, panko, toasted & ground

spices, char-grilled to your liking, Choice of starch & chef's seasonally inspired vegetable of the moment

26.00 Half Rack 34.00 Full Rack

All Entrees are served with a small chef's garden salad with your choice of dressing or a cup of our soup of the moment and our house French baguettes with honey lavender whipped butter (Load your baked potato or roasted garlic smashed potatoes for \$3 more)



Scales & Shells

That Bourbon fell on my Salmon

*Wild line-caught Atlantic king salmon
butchered in-house, toasted pecans, bourbon
& wild honey butter, slow baked in our brick
oven, choice of starch, chef's locally inspired
seasonal vegetable of the moment*

23.00

Catch of the Moment

*The freshest daily catch I can get my hands
on simply prepared the way you like it &
accompanied w/choice of starch & Chef's
seasonally inspired vegetable of the moment*

MKT

- Simply grilled w/lemon & lightly seasoned
- Poached in wine, lemon, garlic, herbs
- Sautéed in olive oil, lemon, lightly seasoned

Citrus Scallops

*Wild caught Rhode Island jumbo scallops,
seared in orange oil, vanilla salt, kumkwat,
Asparagus, roasted chestnuts, blood orange
broth, bull's blood beet, butter & cream risotto,
chef's local seasonal vegetable of the moment*

25.95

"The Local"

*Local Port Clinton Fishery Lake Erie
Walleye, sautéed in olive oil & lemon, brown
butter, sundried tomatoes, caper berries,
roasted almonds, duck fat roasted fingerling
potatoes, chef's seasonally inspired vegetable*

of the moment

20.00

Vanilla Butter Poached Lobster

*8-9oz Cold Water Lobster Tail, vanilla bean butter poached, choice of starch, chefs seasonally inspired
vegetable of the moment*

MKT

Feathers

"A Pheasant & A Chef Walk Into A Bar...."

*Buttermilk spice marinated pheasant, lightly fried, sharp cheddar wild rice waffle, Ohio wild honey apple
butter, rosemary apple chicken jus, chefs local seasonal vegetable of the moment*

16.00

Go Stuff It

*All natural, hormone & antibiotic free Bell & Evans Farms chicken breast, French cream cheese, ricotta,
house cheeses, spinach, garlic, fresh herbs, cranberries, house toasted & ground spices, sautéed local apples,
toasted almonds, roasted garlic smashed potatoes & Chef's seasonally inspired local vegetable of the moment*

19.00

A La Cart Sides (enough for two)

Starches:

Salt & pepper crusted baked potato - \$4
Twice-baked maple sweet potato - \$5
Roasted garlic smashed potatoes - \$4
Duck fat roasted fingerling potatoes - \$4
Pomme Frites - \$3

Vegetables

Grilled Asparagus - \$5
Sautéed wild mushrooms - \$7
Bacon & honey brussel sprouts - \$5
Ratatouille - \$4
Chef's vegetable of the moment - \$4

Some Rice & Pasta

Autumn Risotto

House Duck confit, brussel sprout leafs, caramelized turnips, butternut squash, locally grown pumpkin, French cream, cheese, spiced toasted pumpkin seeds
13.00

**Chef's Risotto of the Moment*

Chef's choice risotto chosen based on what local & seasonal produce & proteins are available
MKT

Ohio Butternut Squash "Lasagna"

Slow roasted Ohio butternut squash, ricotta, house cheese blend, onion, heirloom garlic, chunk sausage, fresh herbs, house pasta, gingered Alfredo cream, toasted crusty bread
15.95

This Little Pig Went to the Market

Marinated & slow braised for 6 hours shredded pork belly, pork belly "noodles", house bacon & chili spiked red sauce, sweet peas, cherry tomatoes, spinach, fresh herbs, heirloom garlic, shaved 18-month aged pecorino Romano, edible crispy fried pork belly bowl, fried basil
24.95

**Fettuccine with Butter & Cream*

Fettuccine noodles, French cream, butter, garlic, shallots, fresh herbs, fresh grated cheese, Sundried julienned tomatoes, caper berries, fried basil, toasted crusty bread
12.00

Pasta & Rice additions: Chicken (\$4) Steak (\$7) Shrimp (\$5) Salmon (\$5)

Make any entrée the ULTIMATE surf & turf by adding a cold-water net caught, 8-10oz lobster tail or king crab legs
MKT

18% gratuity added to parties of six or more at manager's discretion
Consuming raw or under cooked meat, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

At times when the quality of a given product does not meet our strict standards, items on the menu will not be served. Menu items & prices are subject to change without notice. Please notify us of food allergies. Not responsible for lost, stolen, or personal property.

Dégagé Jazz Café & Fine Dining Restaurant

“Free, Easy, and Relaxed”

At Degage Jazz Café, we combine our trademark French inspired “refined rusticity” with an unyielding passion for the best local, seasonal, and fresh ingredients. Our menu changes seasonally depending on which ingredients are the freshest and very best. First, we find the ingredients and then we create the menu. Not the other way around. That reflects our belief that no recipe is worth preparing with less-than-perfect ingredients. Each delivery of meat, fish, and produce is inspected, accepted (or rejected) and nothing but the best is accepted. All our meats, poultry, and seafood are hand-cut in-house to ensure its quality and perfection. This approach takes far more time and effort, but we and our regular customers think it’s worth it.

Social Plates

***House-Cut Pomme Frites**

House cut potato fries, olive oil, fresh herbs, heirloom garlic aioli, spiced ketchup, house ranch

4.95

***Fall Tempura Vegetables**

Chef’s seasonal vegetables, lightly tempura, flash fried, fresh herbs, house ranch, sauce of the moment

6.95

Add Shrimp 3.00 Add Steak 4.00

***Pickles & Peppers**

Thinly sliced pickles, assorted peppers, lightly battered & flash fried, fresh herbs, house ranch, and spicy aioli

6.50

***Sweet Potato Tots**

Sweet potato tots, fresh herbs, garlic, Ohio maple ketchup, bourbon aioli

6.50

Rib-eye “Deckle” Spring Rolls

Rib-eye brisket or (Deckle) meat slow braised for 6 hours, fresh herbs, heirloom garlic, seasonal vegetables, sharp cheddar, flash fried, chef’s dipping sauces of the moment

7.00

***Wild Mushroom & Cheese Tartine**

Assorted locally grown wild mushrooms, heirloom garlic, fresh herbs, house cheese blend, toasted French baguette slices

7.95

Swine Tastic Bacon Jam Tartine

House bacon jam, French brie, ale braised onions, toasted French Baguette slices

7.50

House Smoked Salmon

House-smoked salmon, cream cheese, capers, lemon, sweet onion, toasted bread, crackers

8.95

Social Plates (Continued)

Warm Herb Spiced Olives

-Assorted imported & domestic olives, house marinated & warmed, crusty French baguette
9.95

*Heirloom Tomato/Cheese Tartine

Fresh heirloom tomatoes, heirloom garlic, basil, fresh herbs, onion, toasted French baguette slices, balsamic reduction
7.00

Tartine Sampler

For those who can't decide...two each of our heirloom tomato & cheese, wild mushroom & bacon jam tartine
9.95

*Spiced Apple & Cheese Dip

Spiced locally sourced apples, French cream cheese, cheddar, Parmesan cheese, fresh herbs, toasted fall spices
8.95

Pigs in a Bacon Blanket

Spice marinated & slow braised swine cheeks, French cream cheese, pickled jalapeno, black mission fig, wrapped in bacon, flash fried
8.00

Raw Bar

We serve only the most premium oysters & seafood I can get my hands on. Occasionally the availability of items listed below may change or be unavailable. Please ask server for details.

Blue Point Oysters, Long Island Sound, NY

\$2.25ea, 6 for \$6, 1/2dz for \$11.5, 12 for \$24

Little Neck Clams, Cape Cod, MA. \$2ea

1/2dz for \$10, 12 for \$21

Jumbo Wild-Caught Gulf Shrimp Cocktail

4 for \$11 or \$3 each

Jumbo Cold-Water Crab Claw Cocktail

4 for \$11 or \$3 each

Chilled Cold-Water Lobster Tail or Split King

Crab Legs

MKT

*Cheese & Crudité Board

Chef's choice seasonal vegetables, fresh fruits, domestic & imported cheeses, assorted crackers, toasted bread, olives & traditional condiments
13.95

Charchuterie Plate:

Chef's selection of premium hand selected meats including salamis, prosciutto, pates & sausages perfect to share with the whole table
12.00

Angry Mussels or Clams

Wild-caught Prince Edward Island mussels or clams, Steamed in red wine, smoked tomato sauce, house-cured bacon, heirloom garlic, tomato, spinach, sweet onion, toasted bread
10.95

Steamed Mussels or Clams

Wild-caught Prince Edward Island mussels or clams, white wine, heirloom garlic, fresh herbs, butter, sweet shallots, tomato, toasted bread
9.95

The Fruits de Mer Feast

Serves 2-4

4 oysters on the half shell

4 Jumbo wild-caught gulf shrimp

4 clams on the half shell

Chilled cold-water lobster tail

Served with traditional condiments

39.95

The ULTIMATE Fruit de Mer Feast

Serves 6-8

8 oysters on the half shell

6 clams on the half shell

6 jumbo wild caught Gulf shrimp

1/4lbs chilled crab legs & claws

Chilled cold- water lobster tail

Served with traditional condiments

69.95