

Kick Back and Let the Chef Do the Cooking!

Next Weekend, May 29, 30, 31st

Order from LaRocca, Montclair Diner, or Faubourg on the designated nights below and the restaurant will donate a portion of their proceeds to support Montclair Local's graduation issue celebrating Montclair's Class of 2020 to give them a voice in this historic moment.

It's a good time to give your household chef a holiday!



MONTCLAIR
Local
Objectivity. Informing. Sparking Dialogue. and Building Community.

SEASONAL FRENCH

FAUBOURG
— MONTCLAIR, NJ —

544 Bloomfield Ave, Montclair

PLEASE PLACE ORDER OVER THE PHONE BY
FRIDAY MAY 29TH Call 973-542-7700. PICK UP ONLY



23 Midland Ave, Montclair
973-746-0707

Friday May 29th, 4-8pm



613 Valley Rd, Upper Montclair
973-746-0911

Saturday May 30th, 2-7pm

Sunday May 31st, 4-8pm

Appetizers

Parmigiana cheese soufflé with sautéed mushrooms 12

Clams & mussels w/ housemade herbal breadcrumbs 14

Marinated octopus, potato, fresh orange slices, Olives, citrus dressing 13

Eggplant parmigiana 12

Pasta

Cavatelli, burrata, tomato, arugula and housemade pesto 21

Lasagna bolognese 23

Paccheri genovese, large tube pasta w/rich slow-cooked onion/ beef sauce 23

Fish

Roast halibut, sautéed eggplant, peppers, zucchini & tomato, fennel, balsamic dressing 27

Chicken

Farm chicken breast stuffed w/ sausage, broccoli rabe, lemon sauce and crispy potato galette 26

Meat

Grilled skirt steak, balsamic reduction, mash potatoes, sautéed baby spinach, crispy shallots 27

Desserts \$8

Tiramisu

Chocolate Mousse Cake
Panna Cotta

*Other Menu Items Available
Curbside Pickup and Delivery

YUMMY FRENCH TOAST \$10.95

Challah French Toast dipped in a HOMEMADE custard and seared on all four sides: (Flavor Choices)

Berry Berry, Lemon Curd, Cheesecake Cream

Chicken & "Sweet and Spicy" Bacon Infused Waffles \$16.95

Southern style fried chicken paired with our signature bacon sweet & spicy waffle

Chicken & Waffle Option \$14.95

Shrimp and Grits \$19.95

Creamy grits topped with garlic butter sautéed shrimp, onions, peppers, carrots & roasted corn

Crab Cake Benedict \$13.95

Fresh lump crab cakes topped with poached eggs & hollandaise served with a fresh garden salad

Brick Chicken \$17.95

½ chicken marinated in garlic, lemon and white wine seared on the griddle finished in the oven

Shrimp Garlic Parmesan Pasta \$19.95

Choice of pasta in HOMEMADE garlic parmesan sauce w/ shrimp & broccoli
Option: Chicken or Salmon

Sole Stuffed with Lump Crab \$21.95

Fresh Sole stuffed with lump crab broiled to perfection topped with sautéed onions peppers & carrots in a lemon white wine butter sauce

Hot Honey BBQ Glazed

St. Louis Baby Back Ribs \$17.95

Dry rubbed baked ribs glazed with our hot honey BBQ sauce

Southern Fried Chicken Basket \$15.75

Fresh crispy fried chicken served with French Fries, Coleslaw & Pickle

*Other Menu Items Available
Curbside Pickup and Delivery

Enjoy 3 Courses for \$35 Per Adult

Faubourg Mezze

Eggplant, Hummus, Tapenade, Ricotta, Lavash Spring, Vegetable Crudité, Ramp Aioli

Entrées

Lemon Sole & Almonds Spring Bean Fricassée, Lemon Rice or Coq Au Vin Spaetzle, Mushrooms, Bacon, Onions

Desserts

Chocolate Mousse & Chocolate Brownies or Vanilla Crème Brulée & Strawberry

For The Kids

Chicken Fingers And French Fries 16

Mac And Cheese 16

Lasagna (Serves 2) 24

Menu Enhancements

Cocktails White Cosmo (Serves 2) 18

Negroni (Serves 2) 20

Wines

Lucien Albrecht Crémant Brut Rosé, Alsace, France, Nv 19

Club 44 Rosé, Cotes De Provence, France, 2019 19

Massey Dacta Sauvignon Blanc, Marlborough, Nz, 2019 18

Bertrand Bachelet Santenay, Chardonnay, Burgundy, France, 2016 59

Scar Of The Sea, Pinot Noir, Santa Barbara County, California, Usa, 2018 38