

La Petite Cuisine

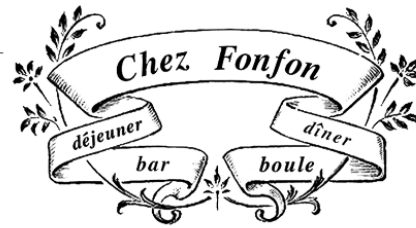
- Picholine & niçoise olives* 3.50
- Baked mussels "Biarritz"* 8.00
- Local lettuces & kale with lardons, potatoes & lemon dressing* 9.50
- Crabmeat tartine with mushroom & chives* 12.00
- Capriole's Sofia, celery, beets, fennel & arugula* 12.00
- Fish paillard with apples, walnuts, mint & lemon* 12.95
- Kale slaw tartine with farm egg & homemade mustard* 9.00
- Steak tartare* 14.50
- Country pâté of pork, ham, foie gras, pistachios* 14.75
- Charcuterie platter—housemade pâté, rillettes, cured meats* 25.00
- Chicken liver mousse & grilled baguette* 10.50
- Escargots with parsley & shallot butter* 12.25
- Soupe du jour* 9.50

Les Grands Plats

- Coq au vin* 19.00
- Roast duck with turnip-potato gratin* 21.00
- Chicken paillard— arugula, mushroom & grilled red onion* 18.00
- Turkey sandwich with caramelized onions, arugula & bleu cheese aioli* 14.50
- Shrimp & avocado salad with sauce rémoulade* 15.50
- Croque Monsieur—French "ham and cheese" & pommes frites* 14.50
- Croque Madame—griddled ham and comté with fried egg & pommes frites* 16.50
- Trout with capers, shallots & brown butter* 22.00
- Moules et frites with tomato, fennel & white wine* 17.50
- Omelette— mushrooms, spinach & comté* 15.50
- Hamburger Fonfon with comté & pommes frites* 16.50
- Steak frites—grilled hanger steak with salsa verde* 26.00

Garnitures \$5.25

- wild rice & farro*
- mushrooms & shallots*
- turnip-potato gratin*
- sautéed spinach*



Les Boissons

- Pastis* 8.00
- Sazerac* 12.00
- French 75* 10.00
- Boulevardier* 10.00
- The French Mule* 11.00
- Ginger Martini* 11.00
- Dijon Sidecar* 10.00
- Root of all Evil* 12.00
- Centurion* 10.00
- French Blonde* 9.00
- The Great Gatsby* 10.00
- Highlands Martini* 12.00
- Vieux Carré* 11.00
- Citron pressé* 4.00
- Carafe:*
- Côtes-du-Rhône*
- Famille Perrin Réserve blanc ou rouge* 18.00
- Harney & Son's hot teas* 4.00
- Mountain Valley Water still / sparkling*
- small 2.00 large 5.00*

Spécialité du jour

- Lundi** Fermé
- Mardi** *Scallops with kumquats, capers, & cauliflower purée* M.P.
- Mercredi** *Potée Lorraine* 19.00
- Jeudi** *Crabcake with fines herbes* M.P.
- Vendredi** *Roast fish with Carolina Gold rice & crabmeat* M.P.

*Chaque jour: simple fish with choice of:
fennel, beets & carrot relish,
sauce gribiche or beurre blanc* M.P.

Fromages

- Abbaye de Belloc (sheep) Capriole's Sofia (goat)*
- Green Hill (cow) Alpha Tolman (cow)*
- Fourme d'Ambert (cow) Cabot Clothbound (cow)*
- taste of three 13.25**
- taste of all 24.00**

Desserts

- *Lemon meringue tart* **Coconut cake*
- *Chocolate caramel nut tart* **Pot de crème*
- 10.00**

- Sauternes Château La Rivière '12* 10.00/glass
- Moscato d'Asti Vietti '15* 6.00/glass



Boule court in allée

2007 Eleventh Avenue South—Birmingham, Alabama
Tuesday—Thursday 11:00-10:00
Friday 11:00-10:30
Saturday 4:30-10:30
Closed Sunday—Monday
205-939-3221

Parties of six or more, one check s'il vous plaît