

La Petite Cuisine

Picholine & niçoise olives 3.50
 Steak tartare 14.50 *
 Grilled jumbo asparagus with farm egg & herb vinaigrette 12.00
 Tartine with farm egg salad, niçoise olives & radishes 9.00
 Gravlox—crispy potato cakes with horseradish cream 14.00 *
 Country pâté of pork, ham, foie gras, pistachios 15.75
 Charcuterie platter—housemade pâté, rillettes, cured meats 25.00
 Chicken liver mousse & grilled baguette 11.50
 Fish paillard with mustard seed, pistachios & pickled chard 13.95
 Salade Fonfon—local lettuces, beets, walnuts & Fourme d'Ambert 11.00
 Escargots with shallot & garlic butter 13.25
 Soupe du jour 9.50

Les Grands Plats

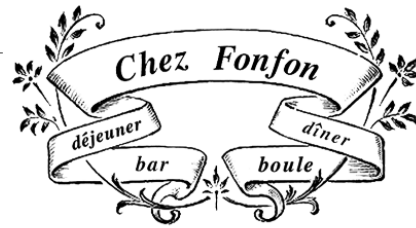
Poulet rouge—spring onions, sweet peas, wilted lettuces & tarragon 22.00
 Pork schnitzel with Pommery mustard 20.00
 Shrimp & avocado salad with sauce rémoulade 15.50
 Croque Monsieur—ham & cheese with pommes frites 14.50
 Croque Madame—ham & cheese with fried egg & pommes frites 16.50
 Moules aux saffron & pommes frites {13.00 petite/20.00 entrée}
 Trout amandine with brown butter & haricots vert 23.00
 Omelette with spinach, mushrooms & comté 15.00
 Hamburger Fonfon with comté & pommes frites 16.50 *
 Steak frites—grilled flat iron with romesco 26.00 *

Garnitures \$5.25

haricots vert & shallots carrots & dill flageolet beans & leeks
 sweet peas & sugar snaps mushrooms à la Bordelaise

3/17/18

*Consuming raw or undercooked food may increase your risk of foodborne illness.



Les Boissons

Pastis 8.00
 Sazerac 12.00
 French 75 10.00
 French Blonde 9.00
 The Great Gatsby 10.00
 Highlands Martini 12.00
 Vieux Carré 11.00
 Les Fraises 11.00
 The French Mule 11.00
 Root of All Evil 12.00
 Ginger Martini 11.00
 Dijon Sidecar 10.00
 Grapefruit Gimlet 9.00
 Centurion 10.00
 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 Fried oysters with sauce rémoulade, wilted greens & potatoes 18.00
Mercredi Pork loin stuffed with apricots & rosemary, swiss chard gratin 23.00
Jeudi Crawfish sauté with saffron butter & spring pilaf 20.00
Vendredi Grilled fish with spring vegetables & garlic aioli M.P.

Chaque jour: fish with choice of:
 sugar snap, sweet pea & mint relish
 sauce gribiche
 beurre blanc M.P.

Fromages

Jasper Hill Alpha Tolman (cow) Green Hill (cow)
 Ossau-Iraty (sheep) Capriole Sofia (goat)
 Bleu d'Auvergne (cow) Beemster 26 month (cow)
 taste of three 13.25
 taste of all 24.00

Desserts

Lemon meringue tart *Coconut cake*
 Chocolate pot de crème *Pine nut & honey tart*
 10.00
 Sauternes Château Lions de Suduiraut '13 10.00/glass
 Moscato d'Asti Vietti '17 6.00/glass



Boule court in allée

Tuesday—Thursday 11:00-10:00
 Friday 11:00-10:30
 Saturday 4:30-10:30
 Closed Sunday—Monday

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