

La Petite Cuisine

- Picholine & niçoise olives 3.50*
- Fried oysters & sauce rémoulade 13.00*
- Tartine with crawfish, sweet peas & avocado 14.00*
- Steak tartare* 15.50*
- 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*
- Grilled jumbo asparagus with farm egg-herb vinaigrette 12.00*
- Fish paillard, avocado, pickled shallots, chili 15.00*
- Local lettuces, bleu d'auvergne, radishes, walnuts & cider vinaigrette 10.00*
- Escargots with shallot & garlic butter 12.25*
- Wabash Cannonball, beets, arugula 14.00*
- Soupe du jour 10.00*

Les Grands Plats

- Coq au vin 22.00*
- Lamb navarin- turnips, peas, radish & tarragon 24.00*
- Veal tenderloin, asparagus, mushrooms & parsley pistou 24.00*
- Moules et frites with curry & white wine petite 13.00/grande 20.00*
- Shrimp & avocado salad with sauce rémoulade 16.50*
- Croque Monsieur—ham & cheese with pommes frites 14.50*
- Croque Madame—ham & cheese with fried egg & pommes frites 16.50*
- Trout with capers, brown butter & haricots vert 23.00*
- Omelette with spinach, feta, leeks & dill 15.00*
- Hamburger Fonfon with comté & pommes frites* 17.50*
- Steak frites—hanger steak & salsa verde* 26.00*

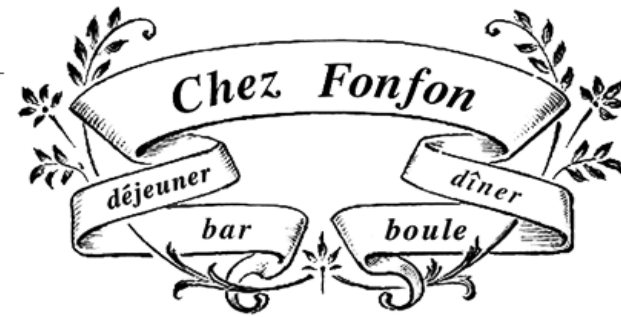
Garnitures \$5.25

- haricots vert & shallots grilled asparagus salade verte 7.00*
- wilted spinach sweet peas, mushrooms & tarragon*

3/30/19

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

**This item may be served raw, undercooked or contain an ingredient that is raw or undercooked.*



Les Boissons

- Pastis 12.00*
- Sazerac 12.00*
- French 75 12.00*
- French Blonde 10.00*
- Hayman's Gin Collins 12.00*
- Frank's Manhattan 16.00*
- Highlands Martini 12.00*
- Vieux Carré 12.00*
- The Aviation 12.00*
- San Rafael 12.00*
- Deshler 12.00*
- Bee's Knees 12.00*
- Citron pressé 4.00*

*Carafe:
Côtes-du-Rhône
Famille Perrin Réserve
blanc ou rouge 18.00*

- Beers:*
- Good People IPA/Coffee Oatmeal Stout 5.50*
- Cahaba Blonde 5.50*
- Westbrook One Claw Rye 7.00*
- Pilsner Urquell 5.00*
- Reissdorf Kolsch 9.00*
- Stella Artois 5.75*
- Kronenbourg 1664 6.00*

Spécialité du jour

- Lundi** *Fermé*
- Mardi** *Pork schnitzel with coarse grain mustard & local lettuces 22.00*
- Mercredi** *Scallops, cassoulet beans & swiss chard M.P.*
- Jeudi** *Crabcake with fines herbes M.P.*
- Vendredi** *Riviera Salad— seafood with asparagus, egg, capers & fennel 25.00*

Chaque jour: fish with choice of:

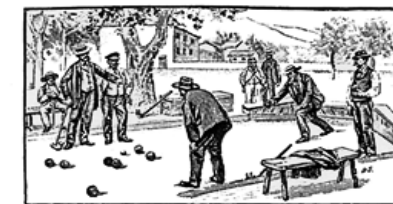
- spring pea, sugar snap & mint relish*
- sauce gribiche*
- beurre blanc M.P.*

Fromages

- Ossau Iraty (sheep) Bleu d'Auvergne (cow)*
- Sequatchie Cove Dancing Fern (cow) Aged Comté (cow)*
- Capriole Wabash Cannonball (goat) Beemster 18 month (cow)*
- Jasper Hill Cabot Clothbound Cheddar (cow)*
- taste of three 14.00**

Desserts

- Strawberry trifle Chocolate caramel nut tart*
- Chocolate pot de crème Coconut cake*
- 10.00**
- Sauternes Château Lions de Suduiraut '13 10.00/glass*
- Muscat-Beaume-de-Venise Domaine Durban '12 7.00/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