

La Petite Cuisine

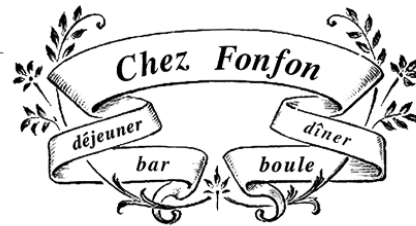
- Picholine & niçoise olives 3.50
- Heirloom tomato salad, cucumber & farmer's cheese 10.50
- Ratatouille tartine—chèvre & basil 9.00
- Garden lettuces with chives, tarragon & goat cheese 9.50
- Steak tartare 14.50
- Country pâté of pork, ham, foie gras, pistachios 14.75
- Charcuterie platter—housemade pâté, rillettes, cured meats 25.00
- Chicken liver mousse & grilled baguette 10.50
- Fish paillard with local apples, mint, cucumber & hazelnuts 12.95
- Escargots with shallot & garlic butter 12.25
- Soup du jour 9.50

Les Grands Plats

- Roast duck with cherries and cassis 22.00
- Riviera salad—shrimp, calamari, roasted peppers, tomatoes & cucumbers 13.50
- Chicken grande-mère—white wine, zucchini, eggplant & red peppers 18.00
- Grilled salmon with sweet corn, cherry tomatoes, mint & basil 22.00
- 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
- Trout with capers, shallots & brown butter 22.00
- Moules et frites with saffron & cream 17.50
- Omelette with tomatoes, bulb onion, tarragon & farmer's cheese 14.00
- Hamburger Fonfon with comté & pommes frites 16.50
- Steak frites—grilled flat iron with salsa verde 26.00

Garnitures \$5.25

- haricots vert & shallots
- cucumbers, onions & dill
- Sardinian couscous
- corn & cherry tomatoes



Les Boissons

- Pastis 8.00
- Sazerac 12.00
- French 75 10.00
- Dark & Stormy 12.00
- Swiss Sazerac 11.00
- Summertime Figs 10.00
- 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
- French Blonde 9.00
- The Great Gatsby 10.00
- Highlands Martini 12.00
- Vieux Carré 11.00
- Citron pressé 4.00
- Carafe:
Chardonnay
Au Bon Climat "Highlands Cuvée" 2013 21.00
- Côtes-du-Rhône
Famille Perrin Réserve
blanc ou rouge 18.00
- Harney & Son's hot teas 4.00

Spécialité du jour

- Lundi** Fermé
- Mardi** Grilled jumbo shrimp, olive oil & garlic 19.00
- Mercredi** Lobster & shrimp BLT M.P.
- Jeudi** Crabcake with fines herbes M.P.
- Vendredi** Roast scallops with zucchini, farrotto, mint & basil 23.00

Chaque jour: simple fish with choice of:
cucumber relish,
sauce gribiche or beurre blanc M.P.

Fromages

- Jasper Hill Alpha Tolman (cow) Capriole Piper's Pyramid (goat)
- Sweet Grass Green Hill (cow) Prodigal Farm Hunkadora (goat)
- Roquefort (sheep) Beemster 26 month (cow)
- taste of three 13.25
- taste of all 24.00

Desserts

- *Summer fruit & cream
- *Coconut cake*
- *Chocolate caramel nut tart*
- *Pot de crème*
- *Lemon meringue tart
- 10.00

- Sauternes Château Lions de Suduiraut '12 10.00/glass
- Moscato d'Asti Vietti '16 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