

La Petite Cuisine

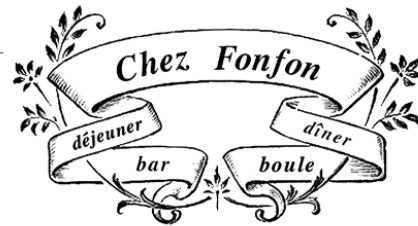
- Picholine & niçoise olives 3.50
 Steak tartare 14.50
 Gravlax—crispy potato cakes with horseradish cream 14.00
 Country pâté of pork, ham, foie gras, pistachios 14.75
 Charcuterie platter—housemade pâté, rillettes, cured meats 25.00
 Chicken liver mousse & grilled baguette 10.50
 Fish paillard with local apples, mint, cucumber & hazelnuts 12.95
 Bibb lettuces with apples, Abbaye de Belloc & tarragon-cider vinaigrette 12.00
 Escargots with shallot & garlic butter 12.25
 Arugula salad with olives, roast red peppers & warm goat cheese croûton 10.00
 Soupe du jour 9.50

Les Grands Plats

- Grilled pork with apples, calvados & turnips 19.00
 Roast duck with dried cherries and cassis 22.00
 Chicken grande-mère—white wine, pearl onions, carrots & mushrooms 18.00
 Grilled salmon, creamed cabbage & Pommery mustard 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 amandine with brown butter & haricots vert 22.00
 Omelette with spinach, mushrooms & comté 14.00
 Hamburger Fonfon with comté & pommes frites 16.50
 Steak frites—grilled flat iron with salsa verde 26.00

Garnitures 55.25

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|--------------------------|-----------------|
| haricots vert & shallots | potato purée |
| cranberry beans & celery | creamed cabbage |



Les Boissons

- Pastis 8.00
 Sazerac 12.00
 French 75 10.00
 Shaded Negroni 11.00
 Dark & Stormy 12.00
 Swiss Sazerac 11.00
 Pomme Bourbon 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 Grilled leg of lamb—cranberry beans, roast peppers & aioli 23.00

Chaque jour: simple fish with choice of:
 fennel, celery & red onion relish,
 sauce gribiche or beurre blanc M.P.

Fromages

- Jasper Hill Alpha Tolman (cow) Abbaye de Belloc (sheep)
 Dancing Fern (cow) Prodigal Farm Hunkadora (goat)
 Roquefort (sheep) Beemster 26 month (cow)
 taste of three 13.25
 taste of all 24.00

Desserts

- *Pear & almond tart* *Coconut cake*
 Chocolate 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