

La Petite Cuisine

- Picholine & niçoise olives 3.50
 Provençal greens tart 12.00
 Steamed artichoke with mustard vinaigrette 12.00
 Fried oysters & sauce rémoulade 13.00
 Tartine with goat cheese, beets & tapenade 9.00
 Steak tartare 14.50 *
 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
 Fish paillard, crunchy pear, red onion, dill & lemon vinaigrette 13.95
 Local lettuces, tender herbs, carrots, radishes & Dijon vinaigrette 12.00
 Escargots with shallots & garlic butter 13.25

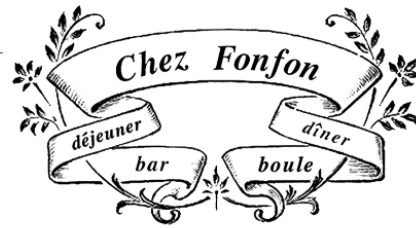
Les Grands Plats

- Grilled Joyce Farms chicken with lentils du Puy & autumn vegetables 22.00
 Veal tenderloin with roast butternut, zucchini & salsa verde 24.00
 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 et frites with curry & white wine {13.00 petite/20.00 entrée}
 Grilled salmon—creamed cabbage & Pommery mustard sauce 23.00
 Trout amandine with brown butter & haricots vert 23.00
 Omelette with onions, potatoes & jambon 16.00
 Hamburger Fonfon with comté & pommes frites 17.50 *
 Steak frites—Bavette & maître d' butter 26.00 *

- Garnitures** \$5.25
 haricots vert & shallots lentils du Puy couscous & vegetables
 creamed cabbage céleri root rémoulade salade verte 9.00

9/22/18

*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 8.00
 Sazerac 12.00
 Cucumber Gimlet 10.00
 Côte-du-Coosa 12.00
 French 75 10.00
 French Blonde 9.00
 Hayman's Gin Collins 10.00
 Dans l'Orient 12.00
 The Great Gatsby 10.00
 Highlands Martini 12.00
 Vieux Carré 11.00
 The Aviation 13.00
 The French Mule 11.00
 Root of All Evil 12.00
 Dijon Sidecar 10.00
 Centurion 10.00
 Citron pressé 4.00
- Carafe:
 Côtes-du-Rhône
 Famille Perrin Réserve
 blanc ou rouge 18.00
- Beers:
 Good People IPA/Brown Ale 5.00
 Trim Tab IPA 5.50
 Cahaba Blonde 5.50
 Monday Night Brewing "Drafty Kilt" 6.00
 Pilsner Urquell 5.00
 Stella Artois 5.75
 Kronenbourg 1664 6.00

Spécialité du jour

- Lundi** Fermé
Mardi Coq au vin 22.00
Mercredi Lobster & shrimp BLT 25.00
Jeudi Crabcake with fines herbes M.P.
Vendredi Leg of lamb with shell beans & pesto 22.00

Chaque jour: fish with choice of:
 fennel & dill relish
 sauce gribiche
 beurre blanc M.P.

Fromages

- Ossau-Iraty (sheep) Sequatchie Cove Coppinger (cow)
 Old Kentucky Tomme (goat) Roquefort (sheep)
 Capriole Sofia (goat)
 taste of three 14.00

Desserts

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