

La Petite Cuisine

- Picholine & niçoise olives 3.50
- Fried oysters & sauce rémoulade 13.00
- Tartine with crawfish, sweet peas & avocado 14.00
- Joyce Farms grass raised beef tartare* 16.50
- 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 with avocado, pickled shallots, chili 15.00
- Local lettuces, bleu d'auvergne, radishes & cider vinaigrette 9.25
- Escargots with shallot & garlic butter 12.25
- Arugula salad with beets, walnuts & Wabash Cannonball 12.00
- Soupe du jour 10.00

Les Grands Plats

- Coq au vin 22.00
- Lamb navarin—turnips, peas, sugar snaps & tarragon 24.00
- Veal, 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, spring onion & dill 15.00
- Hamburger Fonfon with comté & pommes frites* 17.50
- Turkey sandwich with caramelized onions, arugula and blue cheese aioli 14.50
- Steak frites—hanger steak & salsa verde* 26.00

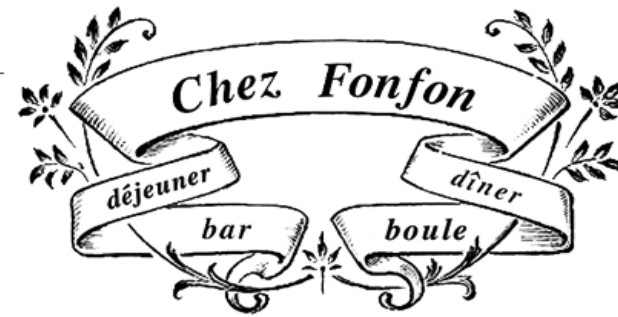
Garnitures \$5.25

- haricots vert & shallots grilled asparagus salade verte 7.00
- spring vegetable ragoût sweet peas, mushrooms & tarragon

4/23/19

*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
- 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
Bell's Oberon 5.50
Westbrook One Claw Rye Pale 7.00
Blackberry Farms Saison 6.50
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, crawfish rice pilaf & spring peas 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:

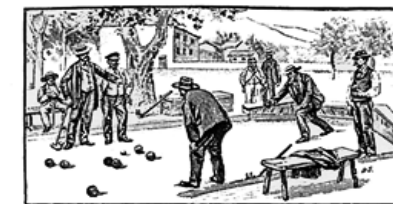
- spring pea, sugar snap & mint relish
- sauce gribiche
- beurre blanc M.P.

Fromages

- Ossau Iraty (sheep) Bleu d'Auvergne (cow)
- Camembert (cow) Aged Comté (cow)
- Capriole Wabash Cannonball (goat) Beemster 18 month (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