

La Petite Cuisine

- Picholine & niçoise olives 3.50*
- Fried oysters & sauce rémoulade 14.50*
- Tartine with tomato, ricotta & zucchini blossoms 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 28.00*
- Chicken liver mousse & grilled baguette 11.50*
- Tomato salad with cucumbers, grenache vinaigrette & basil 14.00*
- Fish paillard, peaches, chili, lime & cilantro 15.00*
- Mixed lettuces, bleu d'auvergne & sherry vinaigrette 9.25*
- Escargots with shallot & garlic butter 13.25*
- Arugula salad with romano beans, roasted beets & Wabash Cannonball 12.00*
- Soupe du jour 10.00*

Les Grands Plats

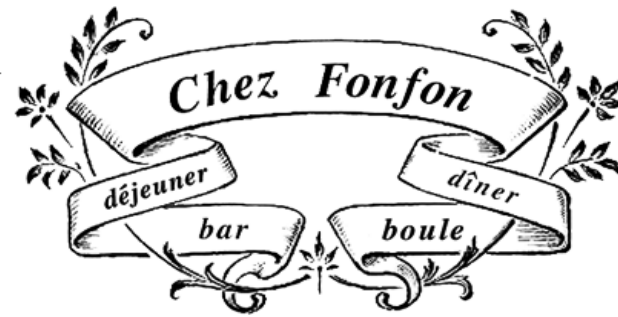
- Shrimp & avocado salad with sauce rémoulade 16.50*
- Trout amandine with brown butter & haricots vert 23.00*
- Omelette with onions, comté & cherry tomatoes 15.00*
- Croque Monsieur—ham & cheese with pommes frites 14.50*
- Croque Madame—ham & cheese with fried egg & pommes frites 16.50*
- Turkey sandwich with caramelized onions, arugula and blue cheese aioli 14.50*
- Hamburger Fonfon with comté & pommes frites* 17.50*
- Grilled salmon with crushed sweet peas & mushroom vinaigrette M.P.*
- Moules et frites à la marinière petite 13.00/grande 20.00*
- Braised pork shoulder & belly with peaches simmered in red wine 22.00*
- Steak frites—hanger steak & salsa verde* 26.00*
- Veal Provençal—zucchini, basil & sauce vierge 24.00*

Garnitures \$5.25

- haricots vert & shallots roasted squash salade verte 7.00*
- field peas & zucchini cucumbers & dill*

6/08/19

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



Les Boissons

- The Original Julep 14.00*
- 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** *Roast poussin— young chicken with duck fat potatoes & herbs 22.00*
- Mercredi** *Jamison Farm "7 hour" leg of lamb with zucchini gratin 23.00*
- Jeudi** *Crabcake with fines herbes M.P.*
- Vendredi** *Riviera Salad— seafood with peppers, egg, capers & fennel 25.00*

Chaque jour: fish with choice of:

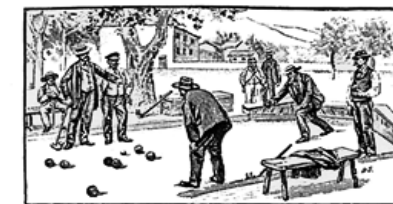
- cucumber, cherry tomato & dill relish*
- sauce gribiche*
- beurre blanc M.P.*

Fromages

- Ossau Iraty (sheep) Bleu d'Auvergne (cow)*
- Camembert (cow/sheep) Aged Comté (cow)*
- Capriole Wabash Cannonball (goat) Beemster 18 month (cow)*
- taste of three 14.00**

Desserts

- Berry trifle Lemon meringue tart*
- Chocolate pot de crème Coconut cake*
- 10.00**
- Sauternes Château Lions de Suduiraut '15 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