

La Petite Cuisine

Picholine & niçoise olives 3.50
 Frisée aux lardons with poached farm egg 14.00
 Steamed artichoke with mustard vinaigrette 12.00
 Fried oysters & sauce rémoulade 13.00
 Tartine with crabmeat, grapefruit, avocado & tangerine oil 14.00
 Steak tartare* 15.50
 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, citrus, fennel, pistachio, chili 13.95
 Local lettuces, goat cheese, carrots, beets, walnuts & cider vinaigrette 12.00
 Escargots with shallot & garlic butter 12.25
 Soup du jour 10.00

Les Grands Plats

Coq au vin 22.00
 Lamb shank, cassoulet beans, cabbage & turnips 24.00
 Veal tenderloin with roast butternut, brussels sprouts & 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
 Grilled salmon—wilted spinach, parsnip & potato purée 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—hanger steak & maître d' butter* 26.00

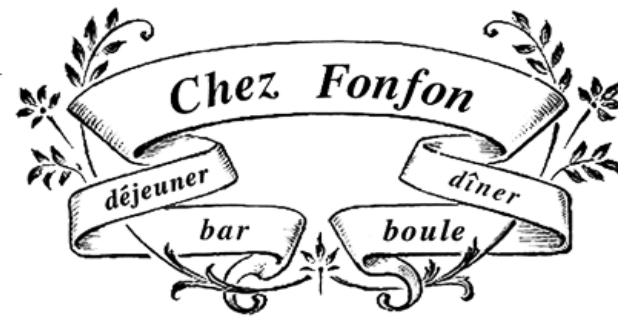
Garnitures \$5.25

haricots vert & shallots cauliflower & brussels sprouts
 wilted greens buttered turnips & carrots salade verte 9.00

12/26/18

*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
 French 75 10.00
 French Blonde 9.00
 Hayman's Gin Collins 10.00
 Denouement 16.00
 Highlands Martini 12.00
 Vieux Carré 11.00
 The Aviation 11.00
 San Rafael 12.00
 Root of All Evil 12.00
 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 Pork schnitzel with coarse grain mustard & arugula 24.00
Mercredi Grilled shrimp, lentils & spicy aioli 26.00
Jeudi Crabcake with fines herbes M.P.
Vendredi Baked lobster with leek bread pudding M.P.

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

Fromages

Ossau Iraty (sheep) Sequatchie Cove 'Shakerag Blue' (cow)
 Sweet Grass Dairy 'Green Hill' (cow) Aged Comté (cow)
 Capriole Sofia (goat)
taste of three 14.00

Desserts

Pear & almond 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