

*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 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, satsuma, red onion, dill & lemon vinaigrette 13.95*
- Local lettuces, tender herbs, carrots, radishes & Dijon vinaigrette 12.00*
- Escargots with shallot & garlic butter 12.25*
- Soup du jour 10.00*

*Les Grands Plats*

- Grilled Joyce Farms chicken with lentils du Puy & autumn vegetables 22.00*
- Veal tenderloin with roast butternut, petite turnips & 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—hanger steak & maître d' butter\* 26.00*

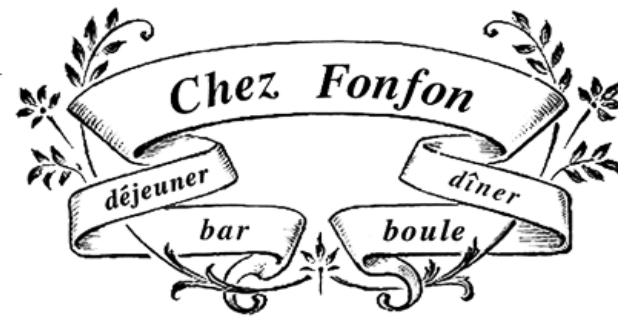
**Garnitures \$5.25**

- |                                     |                              |                                  |
|-------------------------------------|------------------------------|----------------------------------|
| <i>haricots vert &amp; shallots</i> | <i>lentils du Puy</i>        | <i>couscous &amp; vegetables</i> |
| <i>creamed cabbage</i>              | <i>céleri root rémoulade</i> | <i>salade verte 9.00</i>         |

11/10/18

\*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*
- Persimmon-Chai Old Fashioned 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** *Coq au vin 22.00*
- Mercredi** *Potée lorraine—pork belly, shoulder, cabbage, roots & beans 22.00*
- 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 Coppinger (cow)*
- Old Kentucky Tomme (goat) Roquefort (sheep)*
- 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*