

La Petite Cuisine

Petite baguette & butter 4

Charcuterie platter with housemade pâté, rillettes, cured meats, chicken liver mousse 25

Provençal tartine – picholine & niçoise olive tapenade, goat cheese, sweet peppers 12

Cheese plate – capriole sofia, bleu d’auvergne, comté, walnuts 16

Chicken liver mousse & grilled baguette 12

Escargots with shallot & garlic butter 15

Joyce Farms grass-raised beef tartare, cornichons and arugula 18

Chicory salad, pecans, capriole sofia, sorghum vinaigrette 12

Grouper paillard – persimmon, satsuma, jalapeno, chervil 16

Fried oysters & sauce remoulade 16

Soup au pistou 12

Grands Plats

Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 17

Omelette “*Basque style*” with sautéed peppers & ham, comté, a little salad & frites 16

Croque *monsieur* or *madame*, pommes frites 14/16

Hamburger Fonfon, comté, grilled red onion, pickles & pommes frites 17

Moules et frites à la marinière 22

Trout amandine with brown butter, brabant potatoes and haricots vert 24

Gulf pompano, orzo salad and your *choice of* gribiche *or* sweet pepper & olive relish 27

Veal paillard, tomato, niçoise olives, haricots vert, basil 26

Duck simmered in red wine, muscadines, mushrooms, celery root purée 28

Heritage chicken, carrots, lentils du Puy, salsa verde 24

Steak frites–hanger steak, pommes frites, maître d’ butter 28

Sides

Pommes frites 6

Lentils du Puy 6

Sautéed mushrooms 7

Eggplant gratin 9

Celery root purée 6

Dessert

Coconut-pecan cake & crème anglaise 12

Chocolate caramel nut tart 12

Chocolate pot de crème & whipped cream 12

Pear & almond tart 12

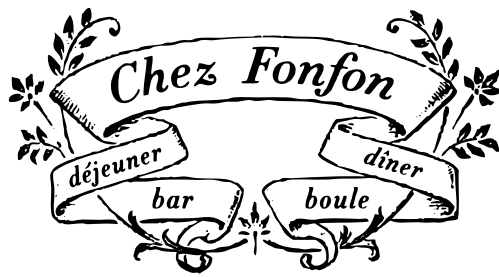
On the Patio

Tuesday-Saturday 11:00 a.m. – 9:00 p.m.

Phones open at 10:00 a.m.

Saturday, October 17, 2020





Wines by the glass...

Mousseux

Crémant de Saumur *Louis de Grenelle* Brut Rosé \$10

Champagne *A. Margaine* Brut MV, 1er Cru, Villers-Marmery \$20

Blanc

Clendenen Family Vintners "Frank's White Blend" '17 \$12.50

Chablis *W. Fèvre* "Champs Royaux" '18 \$15

Sancerre *A. Neveu* "Le Manoir Vieilles Vignes" '19 \$15

Riesling *Donnhoff* '18 Nahe \$14

Rosé

Languedoc *Domaine de Font Sainte* '19 \$10

Rouge

Clendenen Family Vintners "Frank's Pinot Noir" '17 \$14.50

Commanderie de Peyrassol "La Croix" '18 Provence \$10

Côtes-du-Rhône *F. Balthazar* '18 Rhône \$13

Cocktails:

Indochine

russian standard vodka, lime, dolin blanc,
ginger syrup 12

Bee's Knees

broker's gin, honey, lemon 12

French blonde

bombay gin, grapefruit, lillet blanc,
st. germain 10

Sazerac

angostura & psychaud's bitters, rittenhouse
rye, simple syrup, absinthe 12

French 75

landy cognac vs, lemon, simple syrup,
crémant 12

Bucolique

calvados, angostura bitters, honey 14

Vieux carre

rittenhouse rye, benedictine, landy cognac vs,
cocchi torino 12

Frank's Manhattan

clément vsop rhum, ferrand ambré,
dry curacao, cocchi torino 16

Beer:

Good People IPA 5.50

Westbrook One Claw Rye 7.00

Cahaba Blonde 5.50

Reissdorf Kölsch 9.00

Founders "Breakfast Stout" 8.00

Pilsner Urquell 5.00

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