

La Petite Cuisine

- Petite baguette & butter 4
- Charcuterie platter—housemade pâté, rillettes, cured meats, chicken liver mousse 25
- Joyce Farms* chicken wings with bleu d'auvergne dressing 13
- Beef tartine, blue cheese aioli, pickled onions, mushrooms, grilled sourdough 16
- Cheese plate—*capriole* sofia, dancing fern, bleu d'auvergne, comté, walnuts 18
- Chicken liver mousse & grilled baguette 12
- Escargots with shallot & garlic butter 15
- Steak tartare, cornichons and arugula 18
- Local lettuces, *capriole* sofia, pecans, sorghum vinaigrette 12
- Marinated crab claws 17
- Soup: Potato & leek with olive oil and chives 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 with sherry & smoked pimenton 22
- Trout amandine with brown butter, brabant potatoes and haricots vert 24
- Yellowfin tuna, lentils du Puy with gribiche or sweet pepper & olive relish 30
- Potée Lorraine – braised pork shoulder & belly, flageolet beans, cabbage, carrots 26
- Joyce Farms* chicken, mushrooms, roasted vegetables, salsa verde 24
- Steak frites—hanger steak, pommes frites, maître d' butter 28

Sides

- Pommes frites 6
- Lentils du Puy 6
- Roasted brussels sprouts 6
- Sautéed mushrooms 7

Dessert

- Coconut-pecan cake & crème anglaise 12
- Chocolate caramel nut tart 12
- Chocolate pot de crème & whipped cream 12
- Pear & almond tart 12

Bottega 'ultra-plush' blanket 40

Chez Fonfon hoodie 45

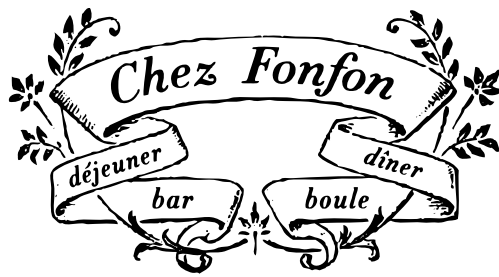
On the Patio

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

Phones open at 10:00 a.m.

Friday, November 20, 2020





Wines by the glass...

Mousseux

Crémant de Saumur *Louis de Grenelle* Brut Rosé \$12

Champagne *Aubry* Brut, 1er Cru \$20

Blanc

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

Pouilly Fumé *S. Dagueneau* "Les Pentes" '19 \$15

Muscadet *Domaine de la Pépière* '18 Loire \$12

Vermentina *Railsback Soeur* '19 \$10

Riesling *Bründlmayer* "Heiligenstein" '15 Kamptal \$15

Riesling *Donnhoff* '18 Nahe \$11

Rosé

Bandol *Domaine La Bastide Blanche* '19 \$14

Rouge

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

Fleurie *Domaine Chignard* "Les Moriers" '17 Beaujolais \$14

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

Haut-Médoc *Château Trois Moulins* '15 Bordeaux \$14

Cocktails:

Indochine

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

French blonde

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

Sazerac

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

Bee's Knees

broker's gin, honey, lemon 12

French 75

landy cognac vs, lemon, simple syrup,
crémant 12

San Rafael

lunazul tequila, satsuma, lillet rose,
lemon 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

Kronenbourg 1664 6.00

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