



La Petite Cuisine

Petite baguette & butter 4
Soup: Cauliflower purée with leeks, garlic, cream and thyme 12
Local lettuces, sainte maure, apples, pecans, fennel, sorghum vinaigrette 12
Marinated crab claws 17
Steak tartare with cornichons and arugula 18
Charcuterie platter—housemade pâté, rillettes, cured meats, chicken liver mousse 25
Cheese plate—*capriole* sofia, *sequatchie cove* walden, *colston basset* stilton, comté, walnuts 18
Chicken liver mousse & grilled baguette 12
Farm egg tartine—soft scrambled farm eggs, winter black truffles, brioche 25
Escargots with shallot & garlic butter 15
Joyce Farms chicken wings with stilton blue dressing 13

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
Gulf flounder, flageolet beans, spinach and hericots vert with gribiche or citrus & fennel relish 27
Jamison Farms lamb shank with carrots, onions, turnips, olives and orange zest 30
Steak frites with hanger steak, pommes frites, salsa verde 28

Sides

Pommes frites 6
Flageolet beans 6
Roasted brussels sprouts 6
Sautéed mushrooms 7

Dessert

Coconut-pecan cake 12	Basque cake 12	Pear & almond tart 12
Chocolate pot de crème 12	Sacher torte 12	Hot chocolate 5.50

Chez Fonfon ‘ultra-plush’ blanket 40

Chez Fonfon or Highlands ballcaps 15

Southern Table cookbook 30

Bottega Favorita cookbook 30

Highlands blend coffee 22

Highlands T-shirts 18

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On the Patio
Tuesday-Saturday 11:00 a.m. – 9:00 p.m.
Phones open at 10:00 a.m.

Monday, December 28, 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

Sancerre *A. Neveu* "Les Longues Fins" '19 15.00

Muscadet *M. Delhommeau* '17 Loire \$12

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

Rosé

Sancerre *T. Labaille* "L'Authentique" '19 Loire \$15

Rouge

Clendenen Family Vintners "Frank's Pinot Noir" '18 \$14.50

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

Château La Fleur "Garderoze" '17 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 & psychaud'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

Paloma

lunazul tequila, grapefruit, lime,
soda 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

Take a Paloma cocktail kit home!

(Makes 6) *El Jimador* tequila, grapefruit, lime, soda 45

Beer:

Good People IPA 5.50

Westbrook One Claw Rye 7.00

Cahaba Blonde 5.50

Founders "Breakfast Stout" 8.00

Kronenbourg 1664 6.00

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