



### ***La Petite Cuisine***

Petite baguette & butter 4

Soup: Butternut squash purée with garlic, chives & *castelines* olive oil 12

Local lettuces, *capriole* sofia, 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 bassett* stilton, comté, walnuts 18

Chicken liver mousse & grilled baguette 12

Farm eggs & truffles—2 sunny side up farm eggs with shaved winter black truffles 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 with sautéed mushrooms, spinach & 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

Mississippi wild redfish with wilted spinach and choice of gribiche or citrus & fennel relish 27

Coq au vin with braised chicken, red wine, mushrooms, lardons, pearl onions 24

Braised *Jamison Farms* lamb with carrots, onions, parsnips, olives and orange zest 26

Steak frites with hanger steak, pommes frites, salsa verde 28

### ***Sides***

Pommes frites 6

French broad 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

Hot chocolate 5.50

***Stay warm with a Fonfon 'ultra-plush' blanket 40***

On the Patio

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

Phones open at 10:00 a.m.

Wednesday, January 13, 2021





## *Wines by the glass...*

### *Mousseux*

Crémant de Saumur *Louis de Grenelle* Brut Rosé 12.00  
Champagne *Aubry* Brut, 1er Cru 20.00

### *Blanc*

*Clendenen Family Vintners* "Frank's White Blend" '17 12.50  
Sancerre *A. Neveu* "Les Longues Fins" '19 15.00  
Riesling *Leitz* "Dragonstone" '17 Rheingau 11.00  
Muscadet *Clisson* '12 Loire 12.00

### *Rosé*

Sancerre *T. Labaille* "L'Authentique" '19 Loire 15.00

### *Rouge*

*Clendenen Family Vintners* "Frank's Pinot Noir" '18 14.50  
*Chanrion* "Côte-de-Brouilly" '19 Beaujolais 12.00  
Côtes-du-Rhône *F. Balthazar* '18 Rhône 13.00  
*Château La Fleur* "Garderoze" '17 Bordeaux 14.00

## *Cocktails*

### *Indochine*

russian standard vodka, lime, dolin blanc,  
ginger syrup 12.00

### *French blonde*

bombay gin, grapefruit, lillet blanc,  
st. germain 10.00

### *Sazerac*

angostura & peychaud's bitters, rittenhouse  
rye, simple syrup, absinthe 12.00

### *Bee's Knees*

bombay gin, honey, lemon 12.00

### *French 75*

st-remy vsop, lemon, simple syrup,  
crémant 12.00

### *Paloma*

lunazul tequila, grapefruit, lime,  
soda 14.00

### *Vieux carre*

rittenhouse rye, benedictine, st-remy vsop,  
cocchi torino 12.00

### *Frank's Manhattan*

duquesne rhum, st-remy vsop,  
dry curacao, cocchi torino 16.00

## *Beer*

Good People IPA 5.50  
Westbrook One Claw Rye 7.00  
Cahaba Blonde 5.50  
Kronenbourg 1664 6.00  
Stella Artois 5.75

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