



La Petite Cuisine

- Spiced pecans 3
Petite baguette & butter 4
Soup: Potage aux lentilles– lentils du Puy, lardons, andouille sausage 12
Salade Fonfon with farm egg, radishes, walnuts, blue cheese & dijon vinaigrette 12
Smoked trout & farm egg tartine, toasted sourdough, capers, dill 12
Steak tartare with cornichons and arugula 18
Charcuterie platter–housemade pâté, rillettes, cured meats, chicken liver mousse 25
Cheese plate–*capriole* piper's pyramid, *sequatchie cove* walden, stilton, comté, walnuts 18
Chicken liver mousse & grilled baguette 12
Escargots with shallot & garlic butter 15
Joyce Farms chicken wings with stilton blue dressing 13
Black truffle and macaroni gratin 30

Grands Plats

- Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 17
Omelette with sautéed mushrooms, spinach & comté, a little salad & frites 16
Croque monsieur, pommes frites 14
Croque madame with fried egg, sauce mornay & black truffles 30
Hamburger Fonfon, comté, grilled red onion, pickles & pommes frites 17
Winter vegetable plate–lentils & root vegetables with yogurt sauce 16
Moules et frites à la marinière 22
Trout amandine with brown butter, brabant potatoes and haricots vert 24
Grilled swordfish with wilted spinach and choice of *gribiche* or *citrus & fennel relish* 26
Coq au vin–braised chicken, red wine, mushrooms, lardons, pearl onions 24
Steak frites with hanger steak, pommes frites, au poivre butter 28

Sides

- Pommes frites 6
French broad beans 6
Sautéed spinach 6
Sautéed mushrooms 6
Black truffles 30

Dessert

- | | | |
|---------------------------|--------------------|------------------|
| Coconut-pecan cake 12 | Basque cake 12 | Cinnamon tart 12 |
| Chocolate pot de crème 12 | Hot chocolate 5.50 | |

On the Patio

Tuesday-Thursday 11:00 a.m. – 8:00 p.m.

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

Phones open at 10:00 a.m.



Saturday, February 20, 2021



Wines by the glass...

Mousseux

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

Blanc

“Frank’s White Blend” *Clendenen Family Vintners* ’17 Santa Barbara 12.50
Chablis *Jean-Paul & Benoît Droin* ’18 Burgundy 16.00
Muscadet *Domaine de la Pépière* ’19 Loire 11.00
Sancerre *A. Neveu* “Les Longues Fins” ’19 Loire 15.00
Riesling *Ecker* ’11 Wagram 11.00

Rosé

Sancerre *T. Labaille* “L’Authentique” ’19 Loire 15.00

Rouge

Pinot Noir *Big Basin* “Dune and Mountain” ’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
Chinon *Domaine B. Baudry* ’18 Loire 16.00

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 & psychaud’s bitters, rittenhouse
rye, simple syrup, absinthe 12.00

Bee’s Knees

bombay gin, honey, lemon 12.00

Pecan Old Fashioned

michter’s bourbon, pecan orgeat 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 rum, st-remy vsop,
dry curacao, cocchi torino 16.00

Hayman’s gin collins

hayman’s old tom gin, lemon, orange, angostura
bitters, soda 14.00

Kir Normand

lucien jacob cassis, dupont cider 10.00

Temperance Drinks

“Dog Juice”

fresh squeezed fruit juices 5.00

Ginger Lemonade

house made ginger syrup 5.00

Citron Pressé 4.00

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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