



On the Patio
Tuesday-Friday 11:00 a.m. – 9:00 p.m.
Saturday 4:30 p.m. – 9:00 p.m.
Phones open at 10:00 a.m. Tuesday-Friday & 2:30 p.m. Saturday

La Petite Cuisine

Marinated olives 3
Petite baguette & butter 4
Soup: Snow's Bend turnip purée, leeks, coriander & cream with olive oil and chives 12
Salade Fonfon with farm egg, radishes, walnuts, blue cheese & dijon vinaigrette 12
Prime beef tartine, grilled sourdough, pickled mushrooms, crispy shallots, blue cheese aioli 14
Steak tartare with cornichons and arugula 18
Charcuterie platter—housemade pâté, rillettes, cured meats, chicken liver mousse 25
Chicken apple sausage with lyonnaise potato salad 14
Cheese plate— piper's pyramid, walden, fourme d'ambert, ossau iraty, walnuts 18
Grilled jumbo asparagus with farm egg vinaigrette 13
Chicken liver mousse & grilled baguette 12
Escargots with shallot & garlic butter 15
Fried oysters & sauce rémoulade 16

Grands Plats

Frisée aux lardons—2 poached farm eggs, fried chicken livers, croûtons, red wine sauce 16
Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 17
Omelette with smoked trout, onions & crème fraîche, a little salad & frites 18
Croque monsieur, pommes frites 14
Croque madame with fried egg & sauce mornay 18
Turkey sandwich, caramelized onions, blue cheese aioli 16
Hamburger Fonfon, comté, grilled red onion, pickles & pommes frites 17
Vegetable plate—asparagus, sweet peas, bulb onions, rice & fennel with yogurt sauce 16
Moules frites with pastis, fennel & orange zest 22
Trout amandine with brown butter, brabant potatoes and haricots vert 24
Pan seared halibut with wilted spinach and choice of *gribiche* or *citrus & fennel relish* 32
Coq au vin—braised chicken, red wine, mushrooms, lardons, pearl onions 24
Steak frites with hanger steak, pommes frites, salsa verde 28

Sides

Pommes frites 6 Orzo salad 6 Sautéed spinach 6 Sautéed mushrooms 6

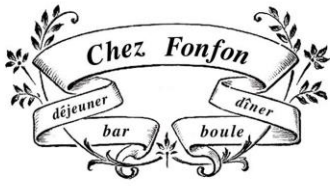
Spécialité du jour

Tuesday Pork schnitzel 24
Wednesday Crawfish étouffée 28
Thursday Scallop & shrimp brochette with salsa verde 28
Friday Poached gulf fish with rice pilaf, watercress and beurre blanc M.P.

Dessert

Coconut-pecan cake 12 Basque cake 12
Chocolate pot de crème 12 Lemon meringue tart 12

Thursday, March 25, 2021



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Wines by the glass...

Mousseux

Corpinnat *Gramona* “La cuvee” Brut ’16 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
Anjou *Château Soucherie* ’18 Loire 13.00
Sancerre *A. Neveu* “Le Manoir” ’19 Loire 15.00
Riesling *Ecker* ’11 Wagram 11.00

Rosé

Triennes ’19 Provence 10.00

Rouge

“Frank’s Pinot Noir” *Clendenen Family Vintners* ’18 14.50
Morgon *Jean Paul Brun* ’18 Beaujolais 14.00
Côtes-du-Rhône *F. Balthazar* ’18 Rhône 13.00
Chinon *Domaine B. Baudry* ’18 Loire 16.00
Saint-Emilion *Château Haut-Piquat* ’18 Bordeaux 11.00

Cocktails

French 75

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

French Blonde

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

Sazerac

angostura & peychaud’s bitters, bulleit rye,
simple syrup, absinthe 12.00

Bee’s Knees

bombay gin, honey, lemon 12.00

Pecan Old Fashioned

knob creek bourbon, pecan orgeat 12.00

Indochine

vodka, lime, dolin blanc, ginger syrup 12.00

Strawberry Daquiri

plantation pineapple rum, combier l’original,
strawberry, lime 14.00

Frank’s Manhattan

clement vsop rhum, 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

Paloma

lunazul tequila, grapefruit, lime, soda 14.00

Temperance Drinks

“Dog Juice” 5.00

fresh squeezed fruit juices

Citron Pressé 4.00

Ginger Lemonade 5.00

house made ginger syrup

Beer

Good People IPA 5.50

Westbrook One Claw Rye 7.00

Cahaba Blonde 5.50

Kronenbourg 1664 6.00

Stella Artois 5.75