



Fonfon Curbside

Pick up between
11:30 a.m. – 9:00 p.m., Tuesday – Friday
4:30 p.m. – 9:00 p.m., Saturday
Please call 205-939-3221 to place your order.
Phones open at 10:00 a.m., Tuesday – Friday & 2:30 p.m., Saturday

La Petite Cuisine

Marinated olives 3
Petite baguette 4
Soup: *Anson Mills* sea island peas with lardons, olive oil & chives 12
Salade Fonfon with farm egg, radishes, walnuts, blue cheese & dijon vinaigrette 12
Fish paillard, picholine olives, chili, lemon, dill M.P.
Prime beef tartine, grilled sourdough, pickled mushrooms, crispy shallots, blue cheese aioli 16
Charcuterie platter—housemade pâté, rillettes, cured meats, chicken liver mousse 25
Chicken apple sausage with lyonnaise potato salad 14
Cheese plate—*capriole* wabash cannonball, walden, fourme d'ambert, ossau iraty, walnuts 18
Grilled asparagus with farm egg vinaigrette 14
Chicken liver mousse & grilled baguette 12

Grands Plats

Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 17
Omelette with smoked trout, onions & crème fraîche, a little salad & frites 18
Croque monsieur, pommes frites 15
Croque madame with fried egg & sauce mornay 18
Turkey sandwich, caramelized onions, blue cheese aioli 17
Hamburger Fonfon, comté, grilled red onion, pickles & pommes frites 17
Trout amandine with brown butter, brabant potatoes and haricots vert 24
Pan seared flounder with couscous, spring vegetables and choice of gribiche or cucumber relish 27
Vegetable plate—asparagus, sweet peas, bulb onions & rice with yogurt sauce 17
Chicken printemps—braised chicken, white wine, sweet peas, carrots, mushrooms, tarragon 24
Steak frites with hanger steak, pommes frites, salsa verde 28

Sides

Pommes frites 6 Grilled asparagus 7 Sautéed mushrooms 8 Wilted local greens 6

Spécialité du jour

Tuesday Pork schnitzel 24
Wednesday Crawfish étouffée 28
Thursday Shrimp brochette with salsa verde 26
Friday Grilled salmon with lentils du puy, asparagus & fines herbes 29

Dessert

Coconut cake 12 Berry tart 12 Basque cake 12
Chocolate mousse cake 12 Lemon meringue tart 12

Cook at Home Burger Kits \$48

4 pack: burgers, buns, comté, pickles, grilled red onion, dijonnaise

Wines to Go ...

“Frank’s White Blend” *Clendenen Family Vintners* ’17 50
Vouvray *La Craie* ’17 36
Rosé *Triennes* ’20 40
Champagne *Delamotte* Brut (**half bottle**) 70
Crémant de Saumur Brut Rose de Grenelle 50
Pinot Noir *Big Basin* “Dune and Mountain” ’18 60
Vacqueyras *Domaine de la Charbonnière* ’17 55

Saturday, May 1, 2021