



Dine in
Tuesday-Friday 11:00 a.m. – 9:00 p.m.
Saturday 4:00 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: *Rancho Gordo* butter bean purée with spring onion & sweet peppers 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
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—*capriole* wabash cannonball, walden, fourme d'ambert, ossau iraty, walnuts 18
Grilled asparagus with farm egg vinaigrette 14
Chicken liver mousse & grilled baguette 12
Escargots with shallot & garlic butter 15

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
Vegetable plate—asparagus, sweet peas, bulb onions & rice with yogurt sauce 17
Moules frites with white wine, ramps, parsley & lemon zest 22
Pan seared flounder with couscous, spring vegetables and choice of gribiche or cucumber relish 27
Trout amandine with brown butter, brabant potatoes and haricots vert 24
Chicken printemps—braised chicken, white wine, sweet peas, carrots, mushrooms, tarragon 24
Steak frites with hanger steak, pommes frites, salsa verde 28

Sides

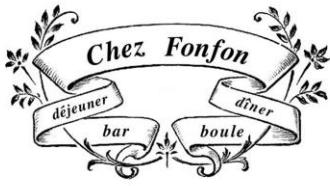
Pommes frites 6 Grilled asparagus 7 Sautéed mushrooms 8 Wilted local greens 6

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



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Wines by the glass...

Mousseux

Rosé *Uivo* Pétillant Naturel '19 13.00
Champagne *Aubry* Brut, 1er Cru 20.00

Blanc

“Frank’s White Blend” *Clendenen Family Vintners* '17 Santa Barbara 12.50
Saint-Veran *Thevenet & Fils* '18 Burgundy 13.00
Anjou *Château Soucherie* '18 Loire 13.00
Sancerre *A. Neveu* “La Côte des Monts Damnés” '18 Loire 15.00
Riesling *Ecker* '11 Wagram 11.00

Rosé

Triennes '20 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 *Domaine la Garrigue* '18 Rhone 12.00
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