

*La Petite Cuisine*

- Marinated olives 5
- Petite baguette & butter 4
- Gem bibb lettuces, bleu d'auvergne, walnuts & radishes\*\* 13
- Heirloom tomato salad with cucumbers, chèvre & grenache vinaigrette 15
- Ratatouille tartine, chèvre, basil 14
- Fish paillard, figs, picholine olives, chili, lemon, dill\* M.P.
- Country pâté of pork, ham, foie gras, pistachios\*\* 16
- Chicken liver mousse & grilled baguette 12
- Prime beef tartine, pickled mushrooms, crispy shallots, blue cheese aioli 16
- Steak tartare with cornichons and arugula\* 18
- Charcuterie platter – housemade pâté, rillettes, cured meats 29
- Escargots with shallot & garlic butter 15
- Soupe du jour 12

*Les Grands Plats*

- Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 17
- Omelette with cherry tomato confit, sweet onions, chèvre and basil 18
- Croque Monsieur, pommes frites 15
- Croque Madame with fried egg & sauce mornay\*\* 18
- Pan bagnat “Niçoise sandwich” – tuna, roasted peppers, farm egg, olives 16
- Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites\* 18
- Moules frites steamed with white wine, garlic, onion, parsley & lemon 24
- Trout amandine with brown butter, brabant potatoes & romano beans\*\* 24
- Beef daube–short ribs in red wine, olives, orange zest & potato gratin 25
- Veal Provençal, romano beans, new potatoes, tomatoes, pistou 26
- Joyce Farms flat iron steak with pommes frites, maître d' butter\* 28

**Garnitures**

- Pommes frites 6
- Sautéed mushrooms 8
- Corn & field pea ragoût 6
- Ratatouille 8
- Cucumber, tomato, red onion 7

8/3/21

\*This item may be served raw, undercooked or contain an ingredient that is raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\*\*Contains nuts



*Les Boissons*

- French 75 12
- French Blonde 10
- Sazerac 12
- Bee's Knees 12
- Watermelon Margarita 14
- Indochine 12
- Frank's Manhattan 16
- Hayman's Gin Collins 14
- Pecan Old-Fashioned\*\* 12
- Spice Island Punch\*\* 13

**Temperance**

- Citron pressé 4
- “Dog Juice” 5
- Ginger Lemonade 5

**Beer**

- Good People IPA 5.5
- Westbrook One Claw Rye 7
- Cahaba Blonde 5.5
- Kronenbourg 1664 6

*Spécialité du jour*

- Lundi** Fermé
- Mardi** Pork schnitzel, sauce moutarde, arugula 24
- Mercredi** Riviera salad–shrimp, calamari, mussels & basil aioli M.P.
- Jeudi** Crabcake with fines herbes\*\* M.P.
- Vendredi** Wild sockeye salmon, lady peas, zucchini & fines herbes\* 32

**Chaque jour:** fish with choice of:  
cucumber relish or sauce gribiche M.P.

*Fromages*

- Capriole sofia (goat) Bleu d'Auvergne (cow)
- Beemster (cow) Sequatchie Cove walden (cow)
- taste of all 18**

*Desserts*

- Chocolate caramel nut tart\*\* Coconut pecan cake\*\*
- Chocolate pot de crème \*\* Basque cake Summer berry trifle\*\*
- 12
- Sauternes Château Lions de Suduiraut '15 10/glass
- Muscat-Beaume-de-Venise Domaine Durban '12 7/glass



**Tuesday - Friday 11:00 - 9:00**  
**Saturday 4:00 - 9:00**  
**Parties of six or more, one check s'il vous plaît**