

*La Petite Cuisine*

- Marinated olives 5
- Petite baguette & butter 4
- Gem bibb lettuces, Colston Bassett Stilton, walnuts & radishes\*\* 14
- Heirloom tomato salad with cucumbers, chèvre & grenache vinaigrette 15
- Deviled eggs with hackleback caviar and smoked trout roe 18
- Tomato tartine, sourdough, Capriole goat cheese, thyme, olive oil 14
- Fish paillard, picholine olives, chili, lemon, dill\* 19
- Country pâté of pork, ham, foie gras, pistachios\*\* 16
- Chicken liver mousse & grilled baguette 12
- 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 19
- Omelette with chanterelles, comté & sweet onions 18
- Croque Monsieur, pommes frites 15
- Croque Madame with fried egg & sauce mornay\*\* 18
- Roast beef sandwich, caramelized onions, arugula, blue cheese aioli 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 & haricots vert\*\* 26
- Beef daube—short ribs in red wine, olives, orange zest & potato gratin 28
- Veal Provençal, haricots vert, new potatoes, pistou 28
- Bear Creek bavette steak with pommes frites, maître d' butter\* 28

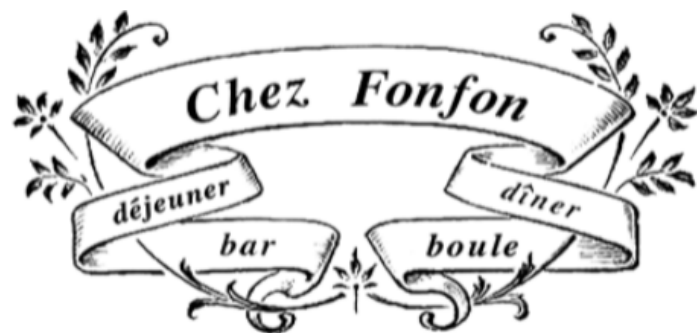
**Garnitures**

- Pommes frites 6
- Cherry tomato & cucumber 7
- Haricots vert 6
- Corn & mushrooms 7
- Orzo salad 5

9/22/21

\*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
- Desert Bird 14
- French Blonde 10
- Sazerac 12
- Bee's Knees 12
- Watermelon Margarita 14
- Pêche Old-Fashioned 14
- Frank's Manhattan 16
- Shrubb Daiquiri 12
- 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
- Stella Artois 5.75
- Straight to Ale Chill Pils 5

*Spécialité du jour*

- Lundi** Fermé
- Mardi** Pork schnitzel, sauce moutarde, arugula 24
- Mercredi** Riviera salad—shrimp, calamari, mussels & basil aioli 20
- Jeudi** Crabcake with fines herbes\*\* 28
- Vendredi** Bouillabaisse with gulf fish, shrimp, mussels, sauce rouille 30

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

*Fromages*

- Capriole Sofia (goat) Moses Sleeper (cow)
- Ossau Iraty (sheep) Colston Bassett Stilton (cow)
- taste of all 18**

*Desserts*

- Chocolate caramel nut tart\*\* Coconut pecan cake\*\*
- Chocolate pot de crème \*\* Basque cake Summer berry trifle\*\*
- 12
- Moscato d'Asti Vietti '20 6/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**