

La Petite Cuisine

- Marinated olives 5
- Petite baguette & butter 4
- Gem bibb lettuces, Colston Bassett Stilton, walnuts & radishes** 14
- Local lettuces with arugula, endive, beets & chèvre 14
- Deviled eggs with hackleback caviar and smoked trout roe 18
- Smoked salmon tartine, sourdough, avocado, red onion, dill 16
- Fish paillard, fennel, apple, aleppo pepper* 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
- Beaujolais salad—lettuces, lardons, soft boiled egg & garlic croûtons 16

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
- Duck simmered in red wine, butternut squash & potato gratin 25
- Moules frites steamed with white wine, curry & cream 24
- Trout amandine with brown butter, brabant potatoes & haricots vert** 26
- Grilled Elysian Fields lamb chop with eggplant gratin **One/24 or Two/45**
- Bear Creek bavette steak with pommes frites, maître d' butter* 28

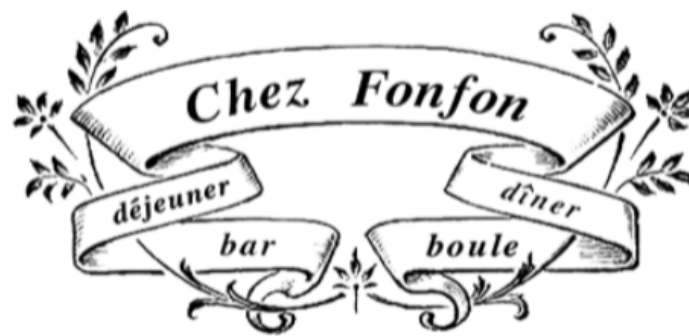
Garnitures

- Pommes frites 7
- Lentils du Puy & carrots 7
- Haricots vert 6
- Stuffed cabbage 7
- Chanterelles & thyme 9

10/8/21

*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
- 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
- Miura Dark Cape Coffee Stout 7.50

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
- Samedi** Poulet rouge with herbes de Provence & new potatoes 26

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

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

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