

La Petite Cuisine

Marinated olives 5
 Petite baguette & butter 4
 Gem bibb, Colston Bassett Stilton, walnuts & radishes** 14
 Local lettuces with arugula, endive, beets & chèvre 14
 Beaujolais salad—lettuces, lardons, soft boiled egg & garlic croûtons 16
 Deviled eggs with hackleback caviar and smoked trout roe 18
 Smoked salmon tartine, farm egg, cornichons, capers, crispy shallots 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
 Soupe du jour M.P.

Les Grands Plats

Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23
 Omelette with chanterelles, comté & sweet onions 18
 Croque Monsieur, pommes frites 15
 Croque Madame with fried egg & sauce mornay** 18
 Turkey sandwich, caramelized onions, arugula, blue cheese aioli 16
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites* 18
 Poulet rouge with herbes de Provence & duck fat potatoes 26
 Moules frites “Basque style” with pimentón, vermouth & shallots 24
 Trout amandine with brown butter, brabant potatoes & haricots verts** 26
 Grilled Elysian Fields lamb chop with potato gratin* **One/24 or Two/45**
 Bear Creek bavette steak with pommes frites, maître d’ butter* 28

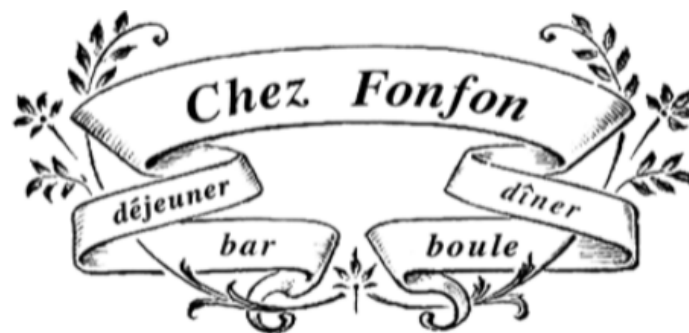
Garnitures

Pommes frites 7 Rancho Gordo lima beans 7 Haricots verts 6
 Potato purée 6 Chanterelles & thyme 9

11/12/21

*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
 Frank’s Manhattan 16
 Shrub 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 Grilled veal medallions with apple, mushrooms & brandy 28
Mercredi Boeuf bourguignon, red wine, lardons, mushrooms & turnips 30
Jeudi Crabcake with fines herbes** 28
Vendredi Bouillabaisse with gulf fish, shrimp, mussels, sauce rouille 30
Samedi Duck breast with butternut purée, carrots, & Banyuls gastrique 26

Chaque jour: fresh fish with Rancho Gordo lima beans, haricots verts, capers, niçoise olives & anchovy vinaigrette

Fromages

Capriole Sofia (goat) Moses Sleeper (cow) Beemster 18 month (cow)
 Ossau Iraty (sheep) Colston Bassett Stilton (cow)
taste of all 23

Desserts

Lemon meringue tart Coconut pecan cake**
 Chocolate pot de crème** Basque cake
 12

Moscato d’Asti Vietti ‘20 6/glass
 Muscat-Beaume-de-Venise Domaine Durban ‘12 7/glass
 Sauternes Château Rieussec 1er Cru ‘11 Bordeaux (375ml) 145



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