

La Petite Cuisine

- Marinated olives 5
- Petite baguette & butter 5
- Gem bibb, Colston Bassett Stilton, walnuts & radishes** 15
- Beaujolais salad—lettuces, lardons, soft boiled egg & garlic croûtons 16
- Deviled eggs with hackleback caviar and smoked trout roe 18
- Tartine with smoked salmon, farm egg, cornichons, capers, crispy shallots 18
- Fish paillard, fennel, apple, aleppo pepper* 19
- Country pâté of pork, ham, foie gras, pistachios** 17
- Chicken liver mousse & grilled baguette 14
- 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 local greens, comté & sweet onions 18
- Croque Monsieur, pommes frites 15
- Croque Madame with fried egg & sauce mornay** 18
- Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites* 18
- Poulet rouge with herbes de Provence & duck fat potatoes 28
- 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/27 or Two/50**
- Bear Creek bavette steak with pommes frites, maître d’ butter* 32

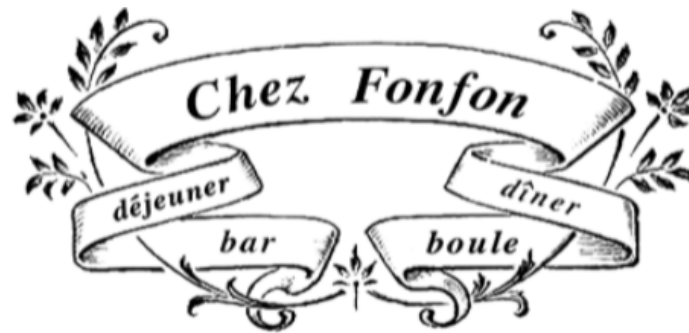
Garnitures

- Pommes frites 7
- Haricots verts 6
- Rancho Gordo lima beans 7
- Harvest Farms roasted cauliflower 7

1/25/22

*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
- Our Stone Fence 12
- Bee’s Knees 12
- 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
- Kronenbourg 1664 6
- Cahaba Blonde 5.5
- Stella Artois 5.75
- Straight to Ale Chill Pils 5
- Miura Dark Cape Coffee Stout 7.50

Spécialité du jour

- Lundi** Fermé
- Mardi** Veal medallions with apple, mushrooms & brandy 32
- Mercredi** Boeuf bourguignon, red wine, lardons, carrots & turnips 30
- Jeudi** Crabcake with fines herbes** 32
- Vendredi** Grilled salmon with creamed cabbage & sauce moutarde** 30
- Samedi** Duck breast with butternut purée, carrots, & Banyuls gastrique 28

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
- Chocolate pot de crème**
- Coconut pecan cake**
- Basque cake

12

- 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