

*La Petite Cuisine*

Marinated picholine & niçoise olives 6.50  
 Petite baguette & butter 5  
 Heirloom tomato salad with cucumbers, niçoise olives, chèvre & basil 15.50  
 Gem bibb, arugula, radicchio, mustard-sherry vinaigrette 15.50  
 Paradise Farm oeufs mayonnaise with sea salt & crudités 9  
 Tartine with smoked salmon, farm egg, cornichons, capers, crispy shallots 18  
 Fish paillard, green peach, jalapeño, dill\* 19  
 Country pâté of pork, ham, foie gras, pistachios\*\* 18  
 Chicken liver mousse & grilled baguette 15  
 Bear Creek steak tartare with cornichons and arugula\* 19  
 Charcuterie platter—housemade pâté, rillettes, cured meats\*\* 32  
 Escargots with shallot & garlic butter 15.50  
 Soupe du jour M.P.

*Les Grands Plats*

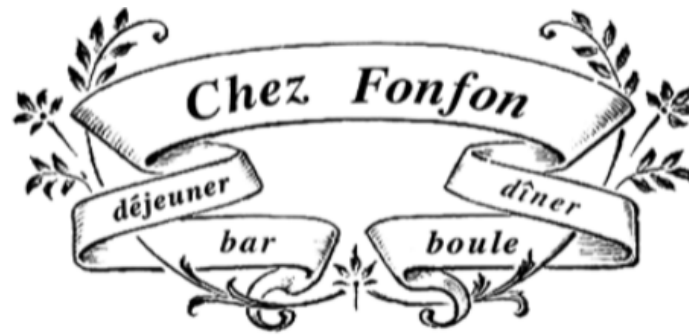
Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23  
 Omelette with morel mushrooms, bulb onions & comté 21  
 Croque Monsieur, pommes frites 15.50  
 Croque Madame with fried egg & sauce mornay 18.50  
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites\* 18  
 Poulet Rouge “Jura style” with mushrooms & sherry 28  
 Trout amandine with brown butter, brabant potatoes & haricots verts\*\* 26  
 Elysian Fields lamb chops with ratatouille & basil 42  
 Bear Creek bavette steak with pommes frites, salsa verde\* 32

**Garnitures**

Pommes frites 7    Ratatouille 8    Mushrooms stuffed with duxelles 9  
 Haricots verts & shallots 6    Cucumbers, cherry tomatoes & dill 8

\*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*

Watermelon Margarita 14  
 tequila, watermelon, lime  
 French 75 12  
 cognac, lemon, sparkling wine  
 Orange Thing 12  
 vodka, fresh orange  
 French Blonde 13  
 gin, lillet blanc, st. germaine, grapefruit  
 Sazerac 14  
 rye whiskey, absinthe, bitters  
 Aviation 12  
 gin, luxardo, crème de violette, lemon  
 Bee's Knees 12  
 gin, lemon, honey  
 Gobe's Refresher 11  
 vodka, st. germaine, grapefruit, sparkling wine  
 Blackberry Rickey 14  
 gin, blackberry, lime, soda  
 Kir Royale 13  
 crème de cassis, sparkling wine

**Temperance**

Citron pressé 4  
 fresh orange, club soda  
 “Dog Juice” 5  
 fresh orange, grapefruit, lime, cranberry  
 Ginger Lemonade 5  
 housemade ginger syrup, lemon  
 Watermelon Cooler 5  
 watermelon, lime, mint, sparkling water

*Spécialité du jour*

**Lundi** Fermé  
**Mardi** Veal tenderloin & sweetbreads with corn purée & morels 36  
**Mercredi** Lobster & shrimp BLT 32  
**Jeudi** Crabcake with fine herbes 32  
**Vendredi** Roast fish with crawfish beurre blanc M.P.

**Chaque jour:** Fresh fish with roasted zucchini & lemon hollandaise M.P.

*Fromages*

Capriole Sofia (goat)    Moses Sleeper (cow)    Beemster 26 month (cow)  
 Comté 16 month (cow)    Bleu de Causses (cow)  
 taste of all 24.50

*Desserts*

Berry trifle    Coconut pecan cake\*\*  
 Chocolate pot de crème\*\*    Lemon meringue tart  
 12.50

Muscat-Beaume-de-Venise Domaine Durban '12 13/glass  
 Sauternes Château Rieussec 1er Cru '11 Bordeaux (375ml) 145



Tuesday - Friday 11:00 - 9:30  
 Saturday 4:00 - 9:30  
 Parties of six or more, one check s'il vous plaît