

La Petite Cuisine

Marinated picholine & niçoise olives 5
 Petite baguette & butter 5
 Walter's tomato salad with red onion, anchovy, chèvre & red wine vinegar 14.50
 Salade Fonfon with farm egg, walnuts, blue cheese & dijon vinaigrette 14.75
 Oeufs mayonnaise with sea salt & crudités 9
 Paradise Farm roasted figs, farmer's cheese, ham, hazelnuts & mint 12
 Pan bagnat tartine, poached tuna, roast peppers, farm egg, capers, basil 16
 Fish paillard, figs, 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

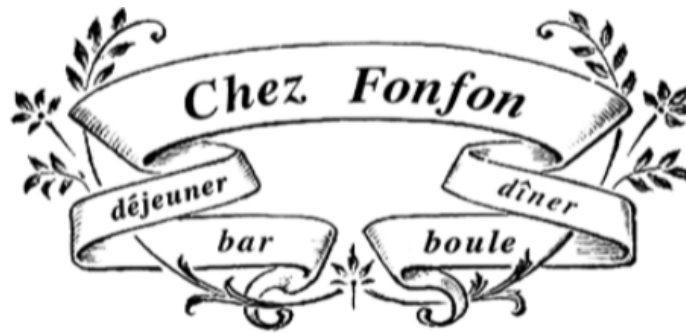
Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23
 Omelette with ratatouille, chèvre & basil 18
 Croque Monsieur, pommes frites 15.50
 Croque Madame with fried egg & sauce mornay 18.50
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites* 18
 Poulet rouge with provençal stuffed zucchini and tomato 28
 Moules et frites à la marinière 26
 Trout amandine with brown butter, brabant potatoes & haricots verts** 26
 Elysian Fields lamb chop with Richard Olney eggplant gratin **One/21 or Two/42**
 Bear Creek bavette steak with pommes frites and salsa verde* 32

Garnitures

Pommes frites 7 Field peas 6 Ratatouille 8
 Roast zucchini & squash 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. germain, 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. germain, grapefruit, sparkling wine
 Blueberry Rickey 14
 gin, blueberry, lime, soda
 Kir Royale 13
 crème de cassis, sparkling wine

Sans Alcool

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 & mushrooms 34
Mercredi Lobster & shrimp BLT 32
Jeudi Crabcake with summer vegetable ragoût 32
Vendredi Roast fish with crab 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 d'Auvergne (cow)
 taste of all 24.50

Desserts

Coconut pecan cake** Berry trifle
 Chocolate pot de crème** Tarte aux figues
 12.50

Vins Doux

Muscat-Beaume-de-Venise Domaine Durban '19 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