

*La Petite Cuisine*

Marinated picholine & niçoise olives 5  
 Petite baguette & butter 5  
 Gem bibb salad, crunchy pear, tarragon, creamy lemon dressing 14.50  
 Salade Fonfon with farm egg, walnuts, blue cheese & dijon vinaigrette 14.75  
 Fish paillard, persimmon, parsley, calabrian chili, lemon\* 19  
 Tartine with smoked salmon, farm egg, cornichons, capers, crispy shallots 18  
 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*

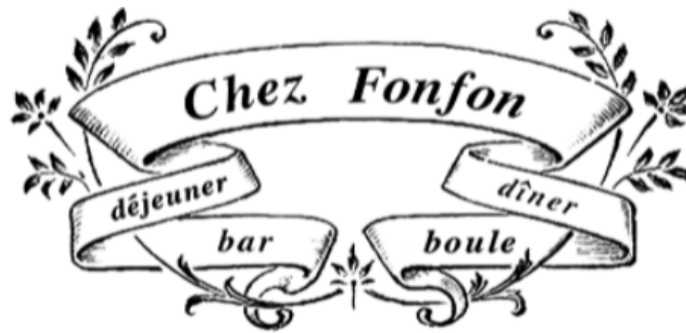
Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23  
 Omelette with spinach, mushrooms & comté 18  
 Lentils with basmati rice, marcella beans, roasted butternut squash & yogurt 18  
 Turkey sandwich, caramelized onions, arugula, blue cheese aioli 17  
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites\* 18  
 Coq au vin—red wine braised poulet rouge, lardons, carrots, mushrooms 28  
 Moules et frites à la marinière 26  
 Trout amandine with brown butter, brabant potatoes & haricots verts\*\* 26  
 Venison with sweet potato gratin, brandy & muscadine jus 32  
 Bear Creek bavette steak with pommes frites and peppercorn butter\* 32

**Garnitures**

Butternut squash with hazelnuts 8      Carrots, turnips & pearl onions 7  
 Roast zucchini & squash 6      Sautéed spinach with mushrooms & shallots 7

\*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 Blonde 13  
 gin, lillet blanc, st. germain, grapefruit  
 Jacques Rose 15  
 calvados, pomegranate, lime  
 French 75 12  
 cognac, lemon, sparkling wine  
 Aviation 12  
 gin, luxardo, crème de violette, lemon  
 Bee's Knees 12  
 gin, lemon, honey  
 Frank's Manhattan 16  
 cognac, rhum agricole, vermouth, dry curaçao  
 Mezcal for the Masses 14  
 tequila, mezcal, cassis, ginger, lime  
 Pecan Old-fashioned 12  
 bourbon, pecan orgeat, angostura  
 Naked Muse 14  
 mezcal, aperol, chartreuse, lime  
 Blinker 12  
 rye, pomegranate, lemon, grapefruit  
 Indochine 12  
 vodka, dolin blanc, ginger, lime  
 Sans Alcool 5  
 Citron Pressé  
 fresh orange, club soda  
 "Dog Juice"  
 fresh orange, grapefruit, lime, cranberry  
 Ginger Lemonade  
 housemade ginger syrup, lemon

*Spécialité du jour*

**Lundi** Fermé  
**Mardi** Pork schnitzel, marinated potatoes, arugula, sauce moutarde 24  
**Mercredi** Seared scallops with shallot sauce & pomegranate seeds 34  
**Jeudi** Crabcake with vegetable ragoût 32  
**Vendredi** Roast fish with crab beurre blanc M.P.

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

*Fromages*

Wabash Cannonball (goat) Comté (cow) Beemster 18 month (cow)  
 Ossau-Iraty (sheep) Bleu d'Auvergne (cow)  
 taste of all 24.50

*Desserts*

Coconut pecan cake\*\* Pear & almond tart\*\*  
 Chocolate caramel nut tart\*\* Chocolate pot de crème  
 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