

*La Petite Cuisine*

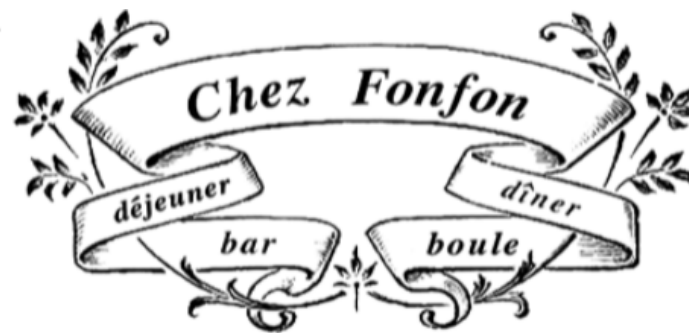
- Petite baguette & butter 6  
 Jambon au beurre 12  
 Marinated castelvetro & niçoise olives 5  
 Salade Fonfon with farm egg, walnuts, blue cheese & dijon vinaigrette\*\* 14.75  
 Artisanal cheeses, walnuts, honey, baguette\*\* 21  
 Grilled jumbo asparagus with farm egg vinaigrette & watercress 15  
 Fish paillard, fraises, pickled shallots, chili, mint\* 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 12.50

*Les Grands Plats*

- Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23  
 Omelette with spinach, mushrooms & comté, small salad & frites 18  
 Rice pilaf with asparagus, sweet peas, bulb onion & chervil 18  
 Turkey sandwich, caramelized onions, arugula, blue cheese aioli 17  
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites\* 21.50  
 Lamb navarin braised in white wine with turnips, carrots & cipollini onions 28  
 Moules et frites with North African spices 26  
 Trout with capers, brown butter, brabant potatoes & haricots verts 27  
 Roasted half chicken—poulet rouge with asparagus & bulb onions 28  
 Hanger steak with pommes frites and maître d' butter\* 32

**Garnitures**

- Pommes frites 6 Carrots, sweet peas & tarragon 7  
 Asparagus & spring onions 8 Sautéed spinach with mushrooms & shallots 7



*Les Boissons*

- French Blonde 13  
 gin, lillet blanc, st. germain, grapefruit  
 Cool as a Cucumber 13  
 gin, cucumber, tarragon, lime  
 French 75 12  
 cognac, lemon, sparkling wine  
 Touvier 15  
 gin, vodka, fortified wine  
 Aviation 12  
 gin, luxardo, crème de violette, lemon  
 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  
 Spicy Strawberry Margarita 12  
 tequila, strawberry, lime, chili  
 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  
 Strawberry Cooler  
 strawberry, lime, mint, sparkling water

*Spécialité du jour*

- Lundi** Fermé  
**Mardi** Pork schnitzel, marinated potatoes, arugula, sauce moutarde 24  
**Mercredi** Scallop & shrimp brochette with roasted garlic vinaigrette 32  
**Jeudi** Crawfish étouffée 28  
**Vendredi** Pan-roasted fish with spring vegetable ragoût M.P.

**Chaque jour:** Fish with spring vegetables, couscous, & sauce gribiche M.P.

*Desserts*

- Coconut pecan cake, vanilla bean crème anglaise\*\* 14  
 Chocolate pot de crème, chantilly cream, chocolate biscotti\*\* 12.50  
 Lemon meringue tart, white chocolate, lemon curd, swiss meringue 14  
 Basque cake, chantilly cream, crème anglaise 12.50  
 Vanilla ice cream 10

**Vins Doux**

- Muscat-Beaume-de-Venise Domaine Durban '19 13/52  
 Sauternes Château Rieussec 1er Cru '09 Bordeaux 20/95  
 Banyuls Domaine du Mas Blanc Collioure 10/40



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

\*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