

*La Petite Cuisine*

Petite baguette & butter 6  
 Marinated castelvetro & niçoise olives 5  
 Tomato salad with grilled red onion, goat cheese & grenache vinaigrette 14  
 Salade Fonfon with farm egg, walnuts, blue cheese & dijon vinaigrette\*\* 15.75  
 Artisanal cheeses, walnuts, honey, baguette\*\* 23  
 Provençal stuffed zucchini 14  
 Crab tartine with avocado & cherry tomatoes 18  
 Fish paillard, watermelon, pickled shallots, chili, mint\* 19  
 Country pâté of pork, ham, foie gras, pistachios\*\* 18  
 Chicken liver mousse & grilled baguette 15  
 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

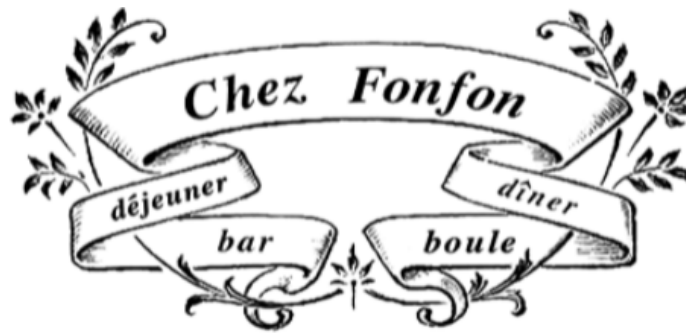
*Les Grands Plats*

Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23  
 Omelette with zucchini, sweet onions, basil, comté, small salad & frites 18  
 Rice pilaf, roasted squash, butter beans, dill & yogurt 18  
 Croque Monsieur & pommes frites or Croque Madame with fried egg 18/20  
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites\* 21.50  
 Trout with capers, brown butter, brabant potatoes & haricots verts 27  
 Veal Niçoise—zucchini, heirloom tomato, olives, pistou 33  
 Braised pork shoulder with red wine, field peas, sweet corn & crunchy pears 28  
 Hanger steak with roasted potatoes and salsa verde\* 32

**Garnitures**

Roasted zucchini & squash 8      Marinated cucumbers & cherry tomatoes 7  
 Field peas & corn 7              Roasted potatoes & salsa verde 7

Late Summer 2023



*Les Boissons*

French Blonde 13  
 gin, lillet blanc, st. germain, grapefruit  
 Cool as a Cucumber 13  
 gin, cucumber, tarragon, lime  
 Late Summer Breeze 14  
 vodka, pineapple, lemon, basil, soda  
 French 75 12  
 cognac, lemon, sparkling wine  
 Bee's Knees 12  
 gin, lemon, honey  
 Pirate's Holiday 14  
 rum, watermelon, lime, ginger beer  
 Mezcal for the Masses 14  
 tequila, mezcal, cassis, ginger, lime  
 Pecan Old-Fashioned 12  
 bourbon, pecan orgeat, angostura  
 Watermelon Margarita 12  
 tequila, triple sec, watermelon, lime

**Sans Alcool 5**

Citron Pressé  
 fresh orange, club soda  
 "Dog Juice"  
 fresh orange, grapefruit, lime, cranberry  
 Ginger Lemonade  
 housemade ginger syrup, lemon  
 Watermelon Cooler  
 watermelon, lime, mint, sparkling water

*Spécialité du jour*

**Lundi** Fermé  
**Mardi** Moules Vincent with onion, tomato, garlic, white wine, cream 26  
**Mercredi** Lobster & shrimp BLT 32  
**Jeudi** Crabcake, field peas, chives & beurre blanc M.P.  
**Vendredi** Poisson bonne femme—shrimp, mushrooms, leeks & champagne M.P.

**Chaque jour:** Fresh fish with Sardinian couscous, field peas, corn & cherry tomato relish M.P.

*Desserts*

Coconut pecan cake, vanilla bean crème anglaise\*\* 14  
 Chocolate pot de crème, chantilly cream, chocolate biscotti\*\* 12.50  
 Berry trifle, lemon curd, diplomat cream, candied pistachios\*\* 14  
 Basque cake, chantilly cream, crème anglaise 12.50  
 Vanilla ice cream, chocolate almond biscotti\*\* 10

**Vins Doux**

Moscato d'Asti Vietti '21 Piedmont 6/31  
 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  
 Please, no substitutions