

La Petite Cuisine

Petite baguette & butter 6
 Marinated castelvetrano & niçoise olives 5
 Lyonnaise salad, poached farm egg, lardons, chicken livers, red wine, croûtons 16
 Salade Fonfon with farm egg, walnuts, blue cheese & dijon vinaigrette** 15.75
 Artisanal cheeses, walnuts, honey, baguette** 23
 Smoked salmon tartine, sauce gribiche, crispy shallots, dill 18
 Fish paillard, apple, celery, cider vinegar, chili, cilantro* 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

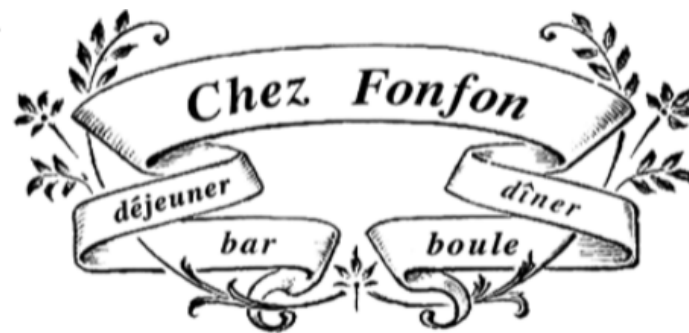
Les Grands Plats

Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23
 Omelette with farmer's cheese, sweet onions, spinach, small salad & frites 18
 Roasted butternut squash & cabbage, sweet peppers, farro, 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
 Moules et frites à la marinière 26
 Trout with capers, brown butter, brabant potatoes & haricots verts 27
 Veal tenderloin—apples, sauce soubise, calvados 35
 Poulet Basquaise—braised chicken thighs, ham, peppers, pimentón 29
 Hanger steak with pommes frites and peppercorn butter* 32

Garnitures

Roasted carrots & mushrooms 8
 Roasted butternut squash & fennel 7

Haricots verts 6
 Sautéed spinach 7



Les Boissons

Cool as a Cucumber 13
 gin, cucumber, tarragon, lime
 Jacques Rose 16
 calvados, pomegranate, lime
 French Blonde 13
 gin, lillet blanc, st. germain, grapefruit
 French 75 14
 cognac, lemon, sparkling wine
 Bee's Knees 12
 gin, lemon, honey
 Indochine 14
 vodka, dolin blanc, ginger, lime
 Mezcal for the Masses 14
 tequila, mezcal, cassis, ginger, lime
 Pecan Old-Fashioned 14
 bourbon, pecan orgeat, angostura
 Desert Bird 14
 tequila, campari, pineapple, lime
Sans Alcool 5
 Citron Pressé
 fresh orange, club soda
 "Dog Juice"
 fresh orange, grapefruit, lime, cranberry
 Ginger Lemonade
 housemade ginger syrup, lemon
 Autumn Pear
 spiced pear, lemon, soda

Spécialité du jour

Lundi Fermé
Mardi Pork schnitzel, marinated potatoes, arugula, sauce moutarde 29
Mercredi Shrimp & scallop brochette, butternut coulis, beurre noisette 30
Jeudi Crabcake, roasted potatoes, haricots verts 32
Vendredi Boeuf bourguignon, red wine, lardons, mushrooms, carrots 32

Chaque jour: Fresh fish with roasted gem bibb, golden potatoes & beurre blanc 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
 Warm apple cake, vanilla, rum 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