

La Petite Cuisine

Petite baguette & butter 6
 Marinated castelvetro & niçoise olives 5
 Tartine with kale, farm egg & carrot-cider vinaigrette 12
 Coquille St. Jacques–scallop gratin with mushrooms, cream & breadcrumbs 19
 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, pomegranate, blood orange, fennel* 19
 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

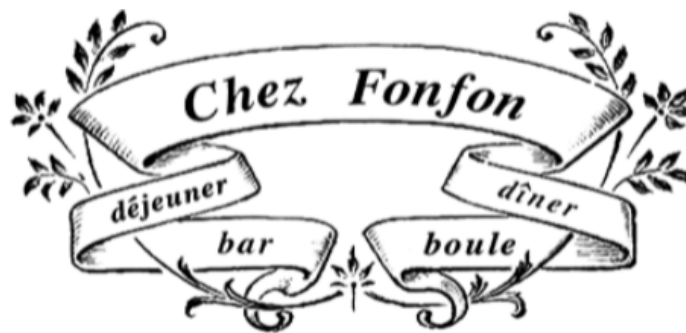
Les Grands Plats

Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23
 Omelette with farmer's cheese, sweet onions, spinach, small salad 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* 23.50
 Moules et frites à la marinière 26
 Trout amandine, brown butter, brabant potatoes & watercress 29
 Coq au vin–heritage chicken simmered in red wine, turnips, onions, lardons 29
 Pork schnitzel, marinated potatoes, arugula, sauce moutarde 29
 Hanger steak with pommes frites and peppercorn butter* 32

Garnitures

Pommes frites 6
 Roasted butternut squash & fennel 7
 Roasted carrots & mushrooms 8
 Sautéed spinach 7

Winter



Les Boissons

Americano 13
 campari, carpano antica, soda
 Jacques Rose 16
 calvados, pomegranate, lime
 French Blonde 13
 gin, lillet blanc, st. germain, grapefruit
 French 75 14
 cognac, lemon, sparkling wine
 Blood Orange Daiquiri 14
 rum, allspice dram, blood orange, lime
 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
 Citron Pressé 6
 fresh orange, club soda
 Ginger Lemonade 7
 housemade ginger syrup, lemon
 Winter's Kiss 6
 pomegranate, cranberry, lime, soda
 French 86 12
 seedlip spice 94, honey, lemon, tonic

Spécialité du jour

Lundi Fermé
Mardi Grilled salmon, lentils du puy, olive tapenade 30
Mercredi Duck confit with white beans, rosemary & garlic 29
Jeudi Crabcake, roasted potatoes, haricots verts, beurre blanc M.P.
Vendredi Boeuf bourguignon, red wine, parsnips, mushrooms, carrots 32

Chaque jour: Fresh fish with celery root purée, mushrooms & vermouth M.P.

Desserts

Coconut pecan cake, vanilla bean crème anglaise** 14
 Lemon meringue tart, white chocolate, lemon curd, swiss meringue 14
 Chocolate caramel nut tart, chantilly cream 14
 Citrus sorbet, shortbread cookie 10

Vins Doux

Moscato d'Asti Vietti '21 Piedmont 6/31
 Sauternes Château Climens 1er Cru '09 Barsac 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