

La Petite Cuisine

Petite baguette & butter 6
Marinated castelvetroano & niçoise olives 5
Oeufs mayonnaise with cornichons & watercress 9
Salade Fonfon with farm egg, walnuts, blue cheese & dijon vinaigrette** 15.75
Tomato salad, arugula, goat cheese, niçoise olives, grenache vinaigrette 14
Artisanal cheeses, walnuts, honey, baguette** 23
Prime beef tartine, pickled mushrooms, crispy shallots, blue cheese aioli 16
Fish paillard, green peaches, pickled pearl onions, cilantro* 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

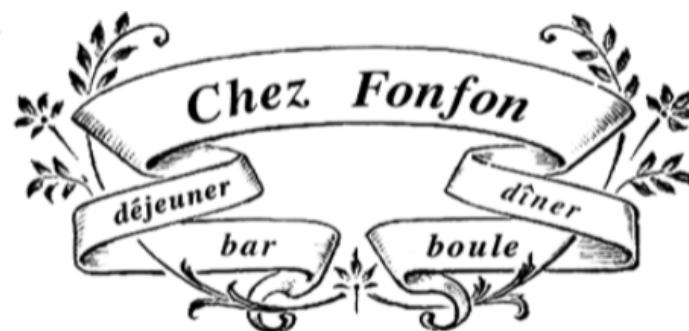
Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23
Morrocan salad—grilled chicken, farro, artichokes, watercress, lemon vinaigrette 20
Omelette with cherry tomatoes, sweet onions, basil, comté, small salad 18
Croque Monsieur & pommes frites or Croque Madame with fried egg 18/20
Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites* 23.50
Moules steamed in white wine with pastis, Normandy butter & thyme 26
Trout with capers, runner beans & brown butter 29
Chicken—Jura style with sherry, mushrooms and cream 29
Veal tenderloin with zucchini, bulb onion & sauce béarnaise 34
Hanger steak with salsa verde & pommes frites* 32

Garnitures

Pommes frites 6
Local runner beans 7

Roasted zucchini & squash 8
Field peas & corn 7

Early Summer 2024



Les Boissons

Bellini 15
hand-squeezed peach juice, sparkling wine

Bucolique 16
calvados, honey, bitters

Blueberry Rickey 13
gin, blueberry, lime, soda

French 75 14
cognac, lemon, sparkling wine

Indochine 14
vodka, dolin blanc, ginger, lime

Mezcal for the Masses 14
tequila, mezcal, cassis, ginger, lime

Pirate's Holiday 13
rum, watermelon, lime, ginger beer

Cool as a Cucumber 14
gin, cucumber, lime, tarragon

Pecan Old-Fashioned 14
bourbon, pecan orgeat, angostura

Watermelon Margarita 14
tequila, watermelon, lime

Sans Alcool

Citron Pressé 6
fresh orange, club soda

Ginger Lemonade 7
housemade ginger syrup, lemon

Watermelon Cooler 6
watermelon, mint, lime, sparkling water

French 86 12
seedlip spice 94, honey, lemon, tonic

Spécialité du jour

Lundi Fermé
Mardi Grilled salmon, corn, field peas & cherry tomatoes 30
Mercredi Lobster & shrimp BLT 32
Jeudi Crabcake with roasted new potatoes & beurre blanc M.P.
Vendredi Gulf fish, ratatouille & aioli M.P.

Chaque jour: Fresh fish with farro, cherry tomatoes, zucchini & basil M.P.

Desserts

Coconut pecan cake, vanilla bean crème anglaise** 14
Lemon meringue tart, lemon curd, swiss meringue 14
Chocolate pot de crème, chantilly cream, chocolate biscotti** 12.50
Basque cake, chantilly cream, crème anglaise 12.50
A bowl of berries, crème anglaise, diplomat cream 12.00
Peach sorbet, shortbread cookie 10

Vins Doux

Moscato d'Asti Saracco '22 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