

La Petite Cuisine

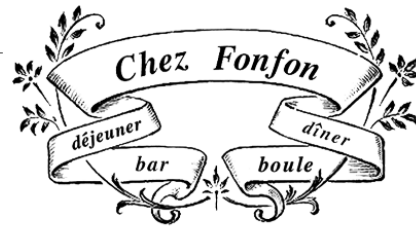
- Picholine & niçoise olives 3.50
 Steak tartare 14.50
 Tartine with avocado, farm egg & radishes 9.00
 Gravlax—crispy potato cakes with horseradish cream 14.00
 Country pâté of pork, ham, foie gras, pistachios 14.75
 Charcuterie platter—housemade pâté, rillettes, cured meats 25.00
 Chicken liver mousse & grilled baguette 10.50
 Frisée aux lardons—poached farm egg with red wine & croutons 12.50
 Fish paillard with crispy pear, mustard seed, almonds & tarragon 13.95
 Salade Fonfon—local lettuces, beets, walnuts & Fourme d'Ambert 10.00
 Escargots with shallot & garlic butter 12.25
 Soupe du jour 9.50

Les Grands Plats

- Boeuf Bourguignon 24.00
 Veal escalope & mushrooms à la Bordelaise 24.00
 Lentils du Puy with roast winter vegetables 16.00
 Shrimp & avocado salad with sauce rémoulade 15.50
 Croque Monsieur—ham & cheese with pommes frites 14.50
 Croque Madame—ham & cheese with fried egg & pommes frites 16.50
 Moules aux saffron et fenouil pommes frites {12.00 petite/19.00 entrée}
 Trout amandine with brown butter & haricots vert 22.00
 Omelette with spinach, mushrooms & comté 14.00
 Hamburger Fonfon with comté & pommes frites 16.50
 Steak frites—grilled flat iron with salsa verde 26.00

Garnitures \$5.25

- haricots vert & shallots brussels sprouts carrots & dill
 lentils du Puy mushrooms à la Bordelaise



Les Boissons

- Pastis 8.00
 Sazerac 12.00
 French 75 10.00
 Shaded Negroni 11.00
 Pomme Bourbon 10.00
 The French Mule 11.00
 Root of All Evil 12.00
 Ginger Martini 11.00
 Dijon Sidecar 10.00
 Grapefruit Gimlet 9.00
 Centurion 10.00
 French Blonde 9.00
 The Great Gatsby 10.00
 Highlands Martini 12.00
 Vieux Carré 11.00
 Citron pressé 4.00
 Carafe:
 Côtes-du-Rhône
 Famille Perrin Réserve
 blanc ou rouge 18.00
 Harney & Son's hot teas 4.00
 Mountain Valley Water
 still / sparkling
 small 2.00 large 5.00

Spécialité du jour

- Lundi** Fermé
Mardi Scallops with celery root, parsnips & farro persillade 24.00
Mercredi Potée Lorraine—smoked ham, pork & winter vegetables 23.00
Jeudi Crabcake with fines herbes M.P.
Vendredi 1 ½ lb. Maine lobster with leek bread pudding M.P.

Chaque jour: fish with choice of:
 fennel, celery, butternut & red onion relish
 sauce gribiche
 beurre blanc M.P.

Fromages

- Jasper Hill Alpha Tolman (cow) Dancing Fern (cow)
 Ossau-Iraty (sheep) Capriole Sofia (goat)
 Fourme d'Ambert (cow) Beemster 26 month (cow)
taste of three 13.25
taste of all 24.00

Desserts

- *Lemon meringue tart* *Coconut cake*
 Chocolate pot de crème *Pine nut & honey tart*
10.00
 Sauternes Château Lions de Suduiraut '13 10.00/glass
 Moscato d'Asti Vietti '16 6.00/glass



Boule court in allée

2007 Eleventh Avenue South—Birmingham, Alabama
 Tuesday—Thursday 11:00-10:00
 Friday 11:00-10:30
 Saturday 4:30-10:30
 Closed Sunday—Monday
 205-939-3221

Parties of six or more, one check, s'il vous plaît