

La Petite Cuisine

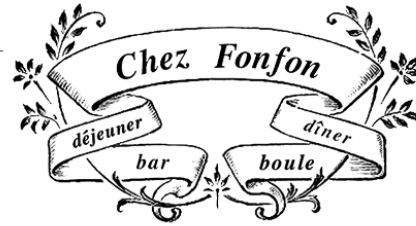
- Picholine & niçoise olives* 3.50
- Beet tartare tartine with fennel & chèvre* 9.00
- Coquilles St. Jacques* 12.00
- Roast bone marrow with parsley & shallots* 11.00
- Local lettuces with Fourme d'Ambert, beets & walnuts* 9.50
- Frisée aux lardons with poached egg* 12.00
- Steak tartare* 14.50
- Country 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
- Fish paillard with apples, walnuts, mint & lemon* 12.95
- Escargots with parsley & shallot butter* 12.25
- Soupe du jour* 9.50

Les Grands Plats

- Coq au vin* 19.00
- Grilled salmon with creamed cabbage & Pommery mustard* 21.00
- Chicken paillard—arugula, mushroom & grilled red onion* 18.00
- Turkey sandwich with caramelized onions, arugula & bleu cheese aioli* 14.50
- Shrimp & avocado salad with sauce rémoulade* 15.50
- Croque Monsieur—French “ham and cheese” & pommes frites* 14.50
- Croque Madame—griddled ham and comté with fried egg & pommes frites* 16.50
- Trout with capers, shallots & brown butter* 22.00
- Moules et frites with tomato, fennel & white wine* 17.50
- Omelette—gravlax, crème fraîche & caviar* 17.00
- Hamburger Fonfon with comté & pommes frites* 16.50
- Steak frites—grilled hanger steak with salsa verde* 26.00

Garnitures \$5.25

- wild rice & farro*
- creamed cabbage*
- mushrooms & shallots*
- sautéed spinach*



Les Boissons

- Pastis* 8.00
- Sazerac* 12.00
- French 75* 10.00
- Boulevardier* 10.00
- The French Mule* 11.00
- Ginger Martini* 11.00
- Dijon Sidecar* 10.00
- Root of all Evil* 12.00
- 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** Lamb daube 22.00
- Mercredi** Bourride— Provençal seafood stew M.P.
- Jeudi** Crabcake with fines herbes M.P.
- Vendredi** Roast fish with Carolina Gold rice & shrimp M.P.

Chaque jour: simple fish with choice of:
 marinated mushrooms,
 sauce gribiche or beurre blanc M.P.

Fromages

- Abbaye de Belloc* (sheep) *Capriole's Sofia* (goat)
- Dancing Fern* (cow) *Alpha Tolman* (cow)
- Fourme d'Ambert* (cow) *Cabot Clothbound* (cow)
- taste of three 13.25**
- taste of all 24.00**

Desserts

- *Strawberry tart** ***Coconut cake***
- *Gâteau opéra*** ***Pot de crème**
- 10.00**
- Sauternes Château La Rivière '12* 10.00/glass
- Moscato d'Asti Vietti '15* 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