

La Petite Cuisine

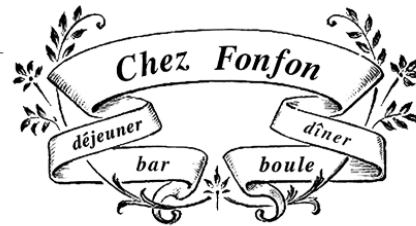
- Picholine & niçoise olives 3.50
 Grilled jumbo asparagus with farm egg & herb vinaigrette 10.00
 Roast bone marrow with parsley & shallots 11.00
 Local lettuces with Fourme d'Ambert, beets & walnuts 9.50
 Poached farm egg with artichoke, watercress, gravlax & little peas 13.00
 Steak tartare 14.50
 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 fennel, sweet peas, dill & hazelnuts 12.95
 Escargots with shallot & garlic butter 12.25
 Soupe du jour 9.50

Les Grands Plats

- Lamb navarin 21.00
 Moroccan composed salad— artichokes, farro, yogurt & watercress 15.00
 Grilled salmon with sweet pea, sugar snap, carrot, mushroom ragoût 20.00
 Chicken paillard— arugula, mushroom & grilled red onion 18.00
 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
 Trout with capers, shallots & brown butter 22.00
 Moules et frites with bulb onions, pastis & cream 17.50
 Omelette with fines herbes & Sequatchie Cove Coppinger cheese 14.00
 Hamburger Fonfon with comté & pommes frites 16.50
 Steak frites—grilled hanger steak with salsa verde 26.00

Garnitures \$5.25

- quinoa, barley & sweet peas spring vegetable ragoût
 grilled asparagus 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 Duck simmered in red wine & cassoulet beans 20.00
Mercredi Grilled jumbo shrimp, olive oil & garlic 21.00
Jeudi Crabcake with fines herbes M.P.
Vendredi Crawfish étouffée 21.00

Chaque jour: simple fish with choice of:
 sugar snap, spring onion & mint relish,
 sauce gribiche or beurre blanc M.P.

Fromages

- Abbaye de Belloc (sheep) Capriole's Sofia (goat)
 Green Hill (cow) Coppinger (cow)
 Fourme d'Ambert (cow) Cabot Clothbound (cow)
 taste of three 13.25
 taste of all 24.00

Desserts

- *Strawberry tart *Coconut cake*
 Orange & rosemary gâteau *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