

La Petite Cuisine

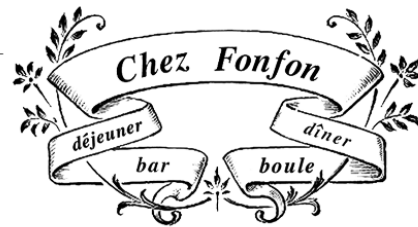
- Picholine & niçoise olives 3.50
 Tartine—farm egg salad, pickled onions & olives 8.00
 Asparagus Escoffier with breadcrumbs, brown butter & parmesan 12.00
 Roast beets, watercress, endive with Roquefort & walnuts 10.00
 Garden lettuces with chives, tarragon & goat cheese 9.50
 Steak tartare 14.50
 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, sweet peas, mint, cucumber & hazelnuts 12.95
 Escargots with shallot & garlic butter 12.25
 Vichyssoise—chilled potato & leek soup 9.50

Les Grands Plats

- Pork Milanese 19.00
 Chicken Grand-Mère—brandy, white wine, cream & mushrooms 18.00
 Grilled salmon with sweet pea, sugar snap, carrot, mushroom 20.00
 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 saffron & cream 17.50
 Omelette with asparagus & Sequatchie Cove Coppinger cheese 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
 grilled asparagus
- Sardinian couscous
 spring vegetable ragoût



Les Boissons

- Pastis 8.00
 Sazerac 12.00
 French 75 10.00
 Boulevardier 10.00
 Strawberry Old Fashioned 10.00
 The French Mule 11.00
 Blueberry Caipirinha 11.00
 Ginger Martini 11.00
 Hemmingway Daiquiri 12.00

- 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:
 Chardonnay
 Au Bon Climat "Highlands cuvée" 2013 21.00

- Côtes-du-Rhône
 Famille Perrin Réserve
 blanc ou rouge 18.00

Harney & Son's hot teas 4.00

Spécialité du jour

- Lundi** Fermé
Mardi Poussin "Zuni style" 21.00
Mercredi Grilled jumbo shrimp, olive oil & garlic 19.00
Jeudi Crabcake with fines herbes M.P.
Vendredi Roast scallops with crawfish butter 18.00

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

Fromages

- Jasper Hill Alpha Tolman (cow) Capriole Piper's Pyramid (goat)
 Sweet Grass Green Hill (cow) Coppinger (cow)
 Roquefort (sheep) Beemster 26 month (cow)
 taste of three 13.25
 taste of all 24.00

Desserts

- *Strawberries and cream *Coconut cake*
 Chocolate caramel nut tart *Pot de crème* *Lemon meringue tart*
 10.00

- Sauternes Château Lions de Suduiraut '11 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