

*La Petite Cuisine*

Picholine & niçoise olives 3.50  
 Tartine with zucchini, farmer's cheese & basil 11.00  
 Steak tartare 14.50 \*  
 Tomato salad with cucumber & chèvre 13.00  
 Country pâté of pork, ham, foie gras, pistachios 15.75  
 Charcuterie platter—housemade pâté, rillettes, cured meats 25.00  
 Chicken liver mousse & grilled baguette 11.50  
 Fish paillard with green peach, mustard seed & pistachios 13.95  
 Arugula salad with cherry tomatoes, fried shallots & Old Kentucky Tomme 12.00  
 Salade Fonfon—local lettuces, beets, walnuts & Fourme d'Ambert 11.00  
 Escargots with shallot & garlic butter 13.25  
 Soupe du jour 9.50

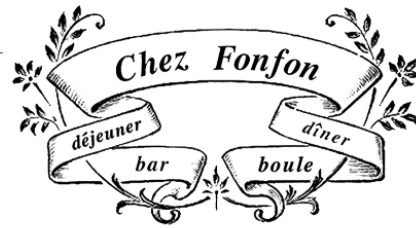
*Les Grands Plats*

Veal Provençal—cherry tomatoes, olives & potatoes 26.00  
 Lamb navarin with zucchini, eggplant & haricots vert 24.00  
 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 et frites with garlic & tomatoes {13.00 petite/20.00 entrée}  
 Grilled salmon—farrotto, zucchini, corn, field peas, tomatoes & basil 22.00  
 Trout amandine with brown butter & haricots vert 23.00  
 Omelette with gravlax, farmer's cheese & fines herbes 15.00  
 Hamburger Fonfon with comté & pommes frites 17.50 \*  
 Steak frites—grilled flat iron with salsa verde 26.00 \*

**Garnitures** \$5.25  
 haricots vert & shallots field peas  
 zucchini & squash farro, corn & cherry tomatoes

6/28/18

\*Consuming raw or undercooked food may increase your risk of foodborne illness.  
 \*This item may be served raw, undercooked or contain an ingredient that is raw or undercooked.



*Les Boissons*

Pastis 8.00  
 Sazerac 12.00  
 Bellini 12.00  
 Cucumber Gimlet 10.00  
 French 75 10.00  
 French Blonde 9.00  
 The Great Gatsby 10.00  
 Highlands Martini 12.00  
 Vieux Carré 11.00  
 The Aviation 13.00  
 The French Mule 11.00  
 Root of All Evil 12.00  
 Dijon Sidecar 10.00  
 Centurion 10.00  
 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** Fried oysters with field peas & sweet corn 18.00  
**Mercredi** Pork loin stuffed with peaches & rosemary, zucchini gratin 23.00  
**Jeudi** Crabcake with fines herbes M.P.  
**Vendredi** Grilled fish with local vegetables & aioli M.P.

Chaque jour: fish with choice of:  
 cucumber, basil & corn relish  
 sauce gribiche  
 beurre blanc M.P.

*Fromages*

Jasper Hill Clothbound Cheddar (cow) Dancing Fern (cow)  
 Old Kentucky Tomme (goat) Roquefort (sheep)  
 Wabash Cannonball (goat)  
 taste of three 14.00

*Desserts*

\*Lemon meringue tart \*Coconut cake \*Peaches & Beaujolais  
 \*Chocolate pot de crème \*Vanilla bean crème caramel  
 10.00  
 Sauternes Château Lions de Suduiraut '13 10.00/glass  
 Moscato d'Asti Vietti '17 6.00/glass



Boule court in allée  
 Tuesday—Thursday 11:00-10:00  
 Friday 11:00-10:30  
 Saturday 4:30-10:30  
 Closed Sunday—Monday

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