

La Petite Cuisine

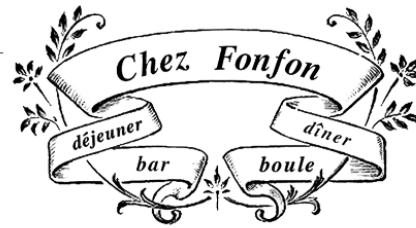
- Picholine & niçoise olives 3.50
 Heirloom tomato salad, cucumber & farmer's cheese 10.50
 Ratatouille tartine— chèvre & basil 9.00
 Mediterranean salad— calamari, shrimp, roasted peppers & tomatoes 12.00
 Garden lettuces with chives, tarragon & goat cheese 9.50
 Steak tartare 14.50
 Country pâté of 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 green peaches, mint, cucumber & hazelnuts 12.95
 Escargots with shallot & garlic butter 12.25
 Chilled cucumber soup 9.50

Les Grands Plats

- Pork Milanese with pommerey mustard sauce 19.00
 Chicken grande-mère— white wine, zucchini, eggplant & red peppers 18.00
 Wild salmon with sweet corn, cherry tomatoes, mint & basil M.P.
 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 tomatoes, bulb onion, tarragon & farmer's cheese 14.00
 Hamburger Fonfon with comté & pommes frites 16.50
 Steak frites—grilled flat iron with salsa verde 26.00

Garnitures 55.25

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|--------------------------|------------------------|
| haricots vert & shallots | Sardinian couscous |
| cucumbers, onions & dill | corn & cherry tomatoes |



Les Boissons

- Pastis 8.00
 Sazerac 12.00
 French 75 10.00
 Bellini 11.00
 Swiss Sazerac 11.00
 The French Mule 11.00
 Blueberry Mojito 11.00
 Ginger Martini 11.00
 Hemmingway Daiquiri 12.00
 Dijon Sidecar 10.00
 Watermelon Margarita 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 Grilled jumbo shrimp, olive oil & garlic 19.00
Mercredi Lobster & shrimp BLT M.P.
Jeudi Crabcake with fines herbes M.P.
Vendredi Roast scallops with zucchini, farrotto, mint & basil 23.00

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) Sequatchie Cove Coppinger (cow)
 Roquefort (sheep) Beemster 26 month (cow)
 taste of three 13.25
 taste of all 24.00

Desserts

- *Peaches & cream *Coconut cake*
 Chocolate caramel nut tart *Pot de crème* *Lemon meringue tart
 10.00

- Sauternes Château Lions de Suduiraut '12 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