

La Petite Cuisine

- Picholine & niçoise olives 3.50
 Tomato, avocado & basil tartine 10.00
 Steak tartare 14.50 *
 Tomato salad with cucumber & chèvre 12.00
 Goat cheese tart with caramelized onions & niçoise olives 12.00
 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 peaches, mustard seed & hazelnuts 13.95
 Salade Fonfon—local lettuces, beets, walnuts & Fourme d’Ambert 11.00
 Escargots with shallot & garlic butter 13.25

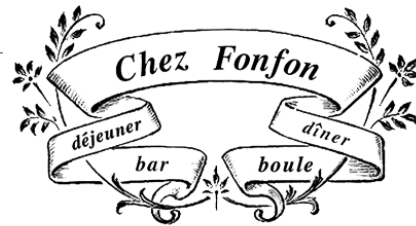
Les Grands Plats

- Grilled Joyce Farms chicken thighs with bread salad 22.00
 Veal Provençal—cherry tomatoes, olives & potatoes 26.00
 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 curry & white wine {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 “Basque style” with piperade 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 céleri root rémoulade
 salade verte 9.00

7/26/18

*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
 Watermelon Margarita 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 Lobster & shrimp BLT 25.00
Jeudi Crabcake with fines herbes M.P.
Vendredi Leg of lamb with shell beans & pesto 22.00

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