

*La Petite Cuisine*

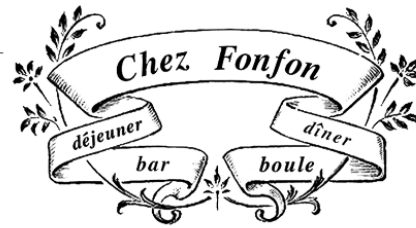
- Picholine & niçoise olives 3.50  
 Heirloom tomato salad, cucumber & farmer's cheese 10.50  
 Ratatouille tartine— chèvre & basil 9.00  
 Mediterranean salad— calamari, shrimp, roasted peppers & tomatoes 12.00  
 Garden lettuces with chives, tarragon & goat cheese 9.50  
 Steak tartare 14.50  
 Country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

*Les Grands Plats*

- Roast duck with cherries and cassis 19.00  
 Chicken grande-mère— white wine, zucchini, eggplant & red peppers 18.00  
 Grilled salmon with sweet corn, cherry tomatoes, mint & basil 22.00  
 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 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

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



*Les Boissons*

- Pastis 8.00  
 Sazerac 12.00  
 French 75 10.00  
 Dark & Stormy 12.00  
 Swiss Sazerac 11.00  
 Summertime Figs 10.00  
 The French Mule 11.00  
 Blueberry Mojito 11.00  
 Ginger Martini 11.00  
 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*

\*Summer fruit & 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