

La Petite Cuisine

- Picholine & niçoise olives* 3.50
- Frisée aux lardons with poached farm egg* 14.00
- Steamed artichoke with mustard vinaigrette* 12.00
- Fried oysters & sauce rémoulade* 13.00
- Tartine with crabmeat, grapefruit, avocado & tangerine oil* 14.00
- Steak tartare** 15.50
- 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, citrus, fennel, pistachio, chili* 13.95
- Local lettuces, goat cheese, carrots, beets, walnuts & cider vinaigrette* 12.00
- Escargots with shallot & garlic butter* 12.25
- Soup du jour* 10.00

Les Grands Plats

- Coq au vin* 22.00
- Lamb shank, cassoulet beans, cabbage & turnips* 24.00
- Veal tenderloin with roast butternut, brussels sprouts & salsa verde* 24.00
- Moules marinières et frites* petite 13.00/grande 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
- Grilled salmon—wilted spinach, parsnip & potato purée* 23.00
- Trout amandine with brown butter & haricots vert* 23.00
- Omelette with onions, potatoes & jambon* 16.00
- Hamburger Fonfon with comté & pommes frites** 17.50
- Steak frites—hanger steak & maître d' butter** 26.00

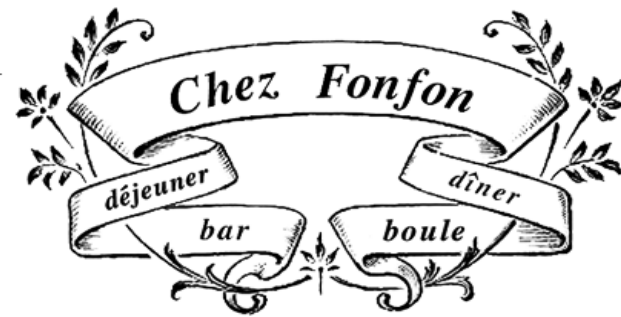
Garnitures \$5.25

- haricots vert & shallots* *cauliflower & brussels sprouts*
- wilted greens* *buttered turnips & carrots* *salade verte* 9.00

1/18/19

*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
- French 75* 10.00
- French Blonde* 9.00
- Hayman's Gin Collins* 10.00
- Dénouement* 16.00
- Highlands Martini* 12.00
- Vieux Carré* 11.00
- The Aviation* 11.00
- San Rafael* 12.00
- Root of All Evil* 12.00
- Centurion* 10.00
- Citron pressé* 4.00

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

- Beers:*
- Good People IPA/Brown Ale* 5.00
- Cahaba Blonde* 5.50
- Monday Night Brewing "Drafty Kilt"* 6.00
- Pilsner Urquell* 5.00
- Stella Artois* 5.75
- Kronenbourg 1664* 6.00

Spécialité du jour

- Lundi** *Fermé*
- Mardi** *Pork schnitzel with coarse grain mustard & arugula* 24.00
- Mercredi** *Grilled shrimp, curry rice pilaf & spicy aioli* 26.00
- Jeudi** *Crabcake with fines herbes* M.P.
- Vendredi** *Baked lobster with leek bread pudding* M.P.

Chaque jour: fish with choice of:
fennel, celery & red onion relish
sauce gribiche
beurre blanc M.P.

Fromages

- Ossau Iraty (sheep) Sequatchie Cove 'Shakerag Blue' (cow)*
- Sweet Grass Dairy 'Green Hill' (cow) Aged Comté (cow)*
- Capriole Sofia (goat)*
- taste of three** 14.00

Desserts

- Pear & almond tart* *Chocolate caramel nut tart*
- Chocolate pot de crème* *Coconut cake*
- 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