

La Petite Cuisine

- Picholine & niçoise olives 3.50
- Tartine with avocado, farm egg, watercress & dill 12.00
- Fried oysters & sauce rémoulade 15.50
- Fish paillard, pomegranate & fennel 15.00
- Baked mussels "Basque style" 14.00
- Crawfish sauté with poached farm egg 15.00
- Joyce Farms grass-raised beef tartare* 18.00
- Grilled chicken sausages, bibb lettuces, beets & horseradish vinaigrette 14.00
- Country pâté of pork, ham, foie gras, pistachios 15.75
- Charcuterie platter—housemade pâté, rillettes, cured meats 28.00
- Chicken liver mousse & grilled baguette 11.50
- Local lettuces, hazelnuts, chèvre & fines herbes 12.00
- Escargots with shallot & garlic butter 14.25
- Soupe du jour 10.00

Les Grands Plats

- Roast butternut squash, lentils, kale & sautéed mushrooms 18.00
- Shrimp & avocado salad with sauce rémoulade 17.50
- Trout amandine with brown butter & haricots vert 26.00
- Omelette—spinach, mushrooms, artichokes & comté 15.00
- Croque Monsieur—ham & cheese with pommes frites 15.50
- Croque Madame—ham & cheese with fried egg & pommes frites 17.00
- Turkey sandwich with caramelized onions, arugula and blue cheese aioli 16.50
- Hamburger Fonfon with comté & pommes frites* 17.50
- Grilled salmon "Jeremiah Tower" with Montpellier butter 26.00
- Moules et frites "Normandy style" 22.00
- Roast chicken with brussels sprouts & butternut squash 24.00
- Steak frites—hanger steak & peppercorn butter* 26.00
- Lamb shoulder simmered in white wine with marcella beans 28.00

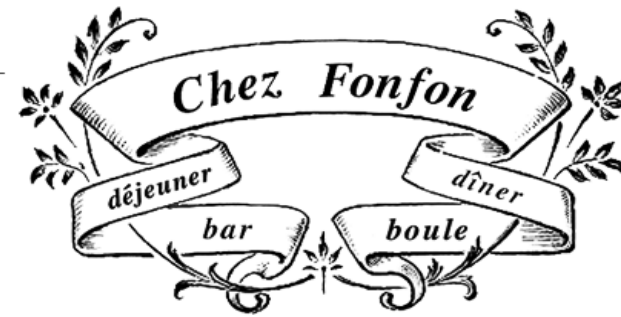
Garnitures \$5.25

- spinach & mushrooms lentils du Puy & butternut squash
- marcella beans Tuscan kale & sweet onions

2/1/20

*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

- Sazerac 12.00
- French 75 12.00
- French Blonde 10.00
- Mezcal for the Masses 14.00
- Frank's Manhattan 16.00
- Undisclosed Vista 16.00
- Bucolique 14.00
- Vieux Carré 12.00
- Jacques Rose 14.00
- Deshler 12.00
- Bee's Knees 12.00
- Indochine 12.00
- Real Politique 16.00
- Citron pressé 4.00

Carafe:
Pierre Amadiou
Côtes-du-Rhône
blanc ou rouge 18.00

Bar Special

Grilled chicken sausages, fried farm egg,
brabant potatoes & arugula with a glass of
Côtes-du-Rhône

\$18

Spécialité du jour

- Lundi** Fermé
- Mardi** Roast duck breast with cognac-cherry gastrique 25.00
- Mercredi** Slow roasted pork with dried plums & green olives 25.00
- Jeudi** Crabcake with fines herbes M.P.
- Vendredi** Gulf fish à la Galatoire's 28.00
- Samedi** Boeuf bourguignon 28.00

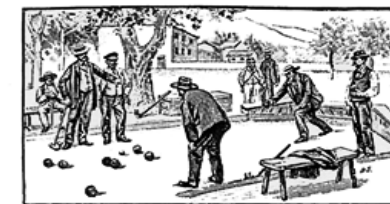
Chaque jour: fish with choice of:
mushrooms, capers & red onion
sauce gribiche
beurre blanc M.P.

Fromages

- Ossau-Iraty (sheep) Bleu d'Auvergne (cow)
- Dancing Fern (cow) Aged Comté (cow)
- Piper's Pyramide (goat) Beemster 18 month (cow)
- taste of three 18.00**

Desserts

- Chocolate caramel nut tart Chocolate pot de crème
- Coconut cake Orange gâteau
- 12.00
- Sauternes Château Lions de Suduiraut '15 10.00/glass
- Muscat-Beaume-de-Venise Domaine Durban '12 7.00/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