

*La Petite Cuisine*

- Picholine & niçoise olives 3.50*
- Tartine with prosciutto, figs, farmer's cheese & mint 14.00*
- Socca with eggplant, roast peppers & olive tapenade 12.00*
- Fried oysters & sauce rémoulade 14.50*
- Fish paillard, figs, walnuts & lemon 15.00*
- Gravlax—potato cakes, horseradish, dill & smoked trout roe 14.00*
- Joyce Farms grass-raised beef tartare\* 16.50*
- 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*
- Salade Fonfon—local lettuces, farm egg, walnuts & bleu d'Auvergne 11.00*
- Escargots with shallot & garlic butter 13.25*
- Soupe du jour 10.00*

*Les Grands Plats*

- Shrimp & avocado salad with sauce rémoulade 16.50*
- Trout amandine with brown butter & haricots vert 23.00*
- Omelette with chanterelles, leeks & comté 15.00*
- Croque Monsieur—ham & cheese with pommes frites 14.50*
- Croque Madame—ham & cheese with fried egg & pommes frites 16.50*
- Turkey sandwich with caramelized onions, arugula and blue cheese aioli 15.50*
- Hamburger Fonfon with comté & pommes frites\* 17.50*
- Grilled salmon with couscous, corn & eggplant 25.00*
- Moules et frites à la marinière petite 13.00/grande 20.00*
- Roast chicken with fresh herbs & summer vegetables 22.00*
- Steak frites—hanger steak & peppercorn butter\* 26.00*
- Veal Provençal—zucchini, basil & salsa verde 24.00*

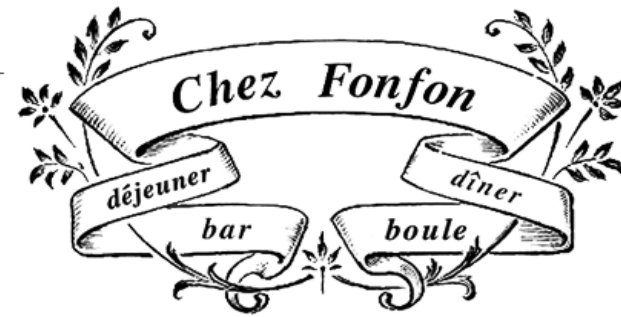
**Garnitures \$5.25**

- haricots vert & shallots   couscous, corn & eggplant*
- roasted zucchini & peppers   field peas*

9/10/19

*\*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*

- Cucumber Gimlet 12.00*
- Sazerac 12.00*
- French 75 12.00*
- French Blonde 10.00*
- Hayman's Gin Collins 12.00*
- Frank's Manhattan 16.00*
- Bucolique 14.00*
- Vieux Carré 12.00*
- The Aviation 12.00*
- Deshler 12.00*
- Bee's Knees 12.00*
- Indochine 12.00*
- Citron pressé 4.00*

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

**Late Night Special  
9:00-10:00**

*Steak tartare & a glass of Perrin Réserve\*  
\$18*

*Spécialité du jour*

- Lundi** *Fermé*
- Mardi** *Bouillabaisse 26.00*
- Mercredi** *Lobster & shrimp BLT 28.00*
- Jeudi** *Crabcake with fines herbes M.P.*
- Vendredi** *Riviera salad—seafood with peppers, egg, capers & fennel 23.00*
- Samedi** *Le grand aioli 27.00*

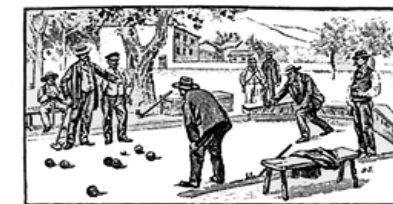
*Chaque jour: fish with choice of:  
cucumber, cherry tomato & dill relish  
sauce gribiche  
beurre blanc M.P.*

*Fromages*

- Ossau Iraty (sheep) Bleu d'Auvergne (cow)*
- Camembert (cow/sheep) Aged Comté (cow)*
- Capriole Sofia (goat) Beemster 18 month (cow)*
- Old Kentucky Tomme (goat)*
- taste of three 18.00**

*Desserts*

- Pear & almond tart   Chocolate pot de crème*
- Coconut cake   Lemon meringue tart*
- 10.00**
- 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*