

La Petite Cuisine

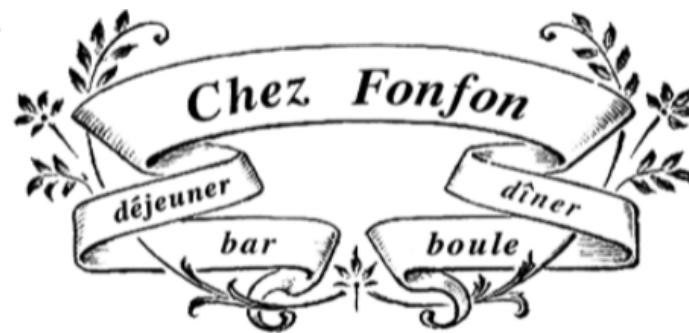
- Petite baguette & butter 6
 Jambon au beurre 12
 Marinated picholine & niçoise olives 5
 Gem bibb salad, fennel, radish, tarragon, creamy lemon dressing 14.50
 Salade Fonfon with farm egg, walnuts, blue cheese & dijon vinaigrette** 14.75
 Artisanal cheeses, walnuts, honey, baguette** 21
 Grilled jumbo asparagus with farm egg vinaigrette & watercress 15
 Fish paillard, fraises, pickled shallots, chili, mint* 19
 Tartine with shrimp, roasted peppers, green olives & capers 16
 Country pâté of pork, ham, foie gras, pistachios** 18
 Chicken liver mousse & grilled baguette 15
 Bear Creek steak tartare with cornichons and arugula* 19
 Charcuterie platter—housemade pâté, rillettes, cured meats** 32
 Escargots with shallot & garlic butter 15.50
 Soupe au pistou 12.50

Les Grands Plats

- Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 23
 Omelette with spinach, mushrooms & comté, small salad & frites 18
 Rice pilaf with asparagus, sweet peas, bulb onion & chervil 18
 Turkey sandwich, caramelized onions, arugula, blue cheese aioli 17
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites* 21.50
 Lamb navarin braised in white wine with turnips, carrots & cipollini onions 28
 Moules et frites with North African spices 26
 Trout with capers, brown butter, brabant potatoes & haricots verts 27
 Roasted half chicken—poulet rouge with asparagus & bulb onions 28
 Hanger steak with pommes frites and sauce béarnaise* 32

Garnitures

- Pommes frites 6 Carrots, sweet peas & tarragon 7
 Asparagus & spring onions 8 Sautéed spinach with mushrooms & shallots 7



Les Boissons

- French Blonde 13
 gin, lillet blanc, st. germain, grapefruit
 Cool as a Cucumber 13
 gin, cucumber, tarragon, lime
 French 75 12
 cognac, lemon, sparkling wine
 Touvier 15
 gin, vodka, fortified wine
 Aviation 12
 gin, luxardo, crème de violette, lemon
 Frank's Manhattan 16
 cognac, rhum agricole, vermouth, dry curaçao
 Mezcal for the Masses 14
 tequila, mezcal, cassis, ginger, lime
 Pecan Old-Fashioned 12
 bourbon, pecan orgeat, angostura
 Spicy Strawberry Margarita 12
 tequila, strawberry, lime, chili
 Indochine 12
 vodka, dolin blanc, ginger, lime
 Sans Alcool 5
 Citron Pressé
 fresh orange, club soda
 "Dog Juice"
 fresh orange, grapefruit, lime, cranberry
 Ginger Lemonade
 housemade ginger syrup, lemon
 Strawberry Cooler
 strawberry, lime, mint, sparkling water

Spécialité du jour

- Lundi** Fermé
Mardi Pork schnitzel, marinated potatoes, arugula, sauce moutarde 24
Mercredi Scallop & shrimp brochette with roasted garlic vinaigrette 32
Jeudi Crawfish étouffée 28
Vendredi Pan-roasted fish with spring vegetable ragout M.P.

Chaque jour: Fish with sweet peas, rice pilaf, mint & sauce gribiche M.P.

Desserts

- Coconut pecan cake, vanilla bean crème anglaise** 14
 Chocolate pot de crème, chantilly cream, chocolate biscotti** 12.50
 Lemon meringue tart, white chocolate, lemon curd, swiss meringue 14
 Basque cake, chantilly cream, crème anglaise 12.50
 Vanilla ice cream 10

Vins Doux

- Muscat-Beaume-de-Venise Domaine Durban '19 13/52
 Sauternes Château Rieussec 1er Cru '09 Bordeaux 20/95
 Banyuls Domaine du Mas Blanc Collioure 10/40



Tuesday - Friday 11:00 - 9:30
Saturday 4:00 - 9:30
Parties of six or more, one check s'il vous plaît

*This item may be served raw, undercooked or contain an ingredient that is raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
 **Contains nuts