

La Petite Cuisine

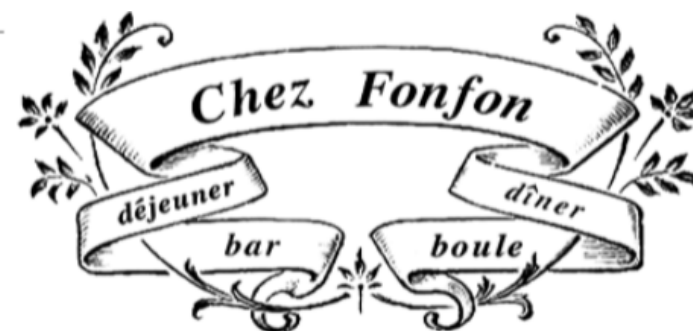
Petite baguette & butter 6
 Marinated castelvetro & niçoise olives 6
 Goat cheese & caramelized onion tart 15
 Salade Dauphinoise, gem bibb, comté, ham, & dijon vinaigrette 16
 Endive & arugula salad, Stilton, beets, hazelnuts** 15.75
 Artisanal cheeses, walnuts, honey, baguette** 23
 Smoked salmon tartine, sauce gribiche, crispy shallots, dill 18.50
 Fish paillard, crunchy pear, pickled peppers, cilantro* 19
 Chicken liver mousse & grilled baguette 15
 Steak tartare* 20
 Charcuterie platter—housemade pâté, rillettes, cured meats** 32
 Escargots with shallot & garlic butter 16.50
 Soupe du jour 12.50

Les Grands Plats

Shrimp & avocado salad, sherry vinaigrette & sauce rémoulade 24
 Omelette with chanterelles, spinach, comté, and a small salad 20
 Turkey sandwich, caramelized onions, arugula, blue cheese aioli 18
 Croque Monsieur & pommes frites or Croque Madame with fried egg 18/20
 Hamburger Fonfon, comté, grilled red onion, pickles, pommes frites* 23.50
 Moules—Bordeaux style with Pineau des Charentes, celery & sweet onions 29
 Trout amandine, haricots verts & brown butter** 31
 Roasted heritage chicken with turnip purée, apples & endive 27
 Braised pork shoulder, bratwurst, marcella beans & cabbage 29
 Hanger steak with salsa verde & pommes frites* 34

Garnitures

Sautéed chanterelles 12
 Wilted spinach & shallots 7
 Roasted butternut squash & peppers 8
 Marcella beans & cabbage 8



Les Boissons

French 75 14
 cognac, lemon, sparkling wine
 Grand Larceny 16
 bourbon, rum, allspice dram, apple, lemon, bitters
 Parachute Spritz 14
 salers, white port, lemon, tonic, bitters
 Pomme d'Hiver 16
 calvados, cardamaro, apple, lemon, bitters
 Indochine 14
 vodka, dolin blanc, ginger, lime
 Mezcal for the Masses 14
 tequila, mezcal, cassis, ginger, lime
 French Blonde 12
 gin, lillet blanc, st. germain, grapefruit
 Pecan Old-Fashioned 14
 bourbon, pecan orgeat, angostura
 Boulevardista Noire 16
 tequila, byrrh, bigallet amer, mezcal, bitters
 Blood Orange Daiquiri 15
 rum, allspice dram, blood orange, lime, bitters
 Jacques Rose 16
 calvados, pomegranate, lime
Sans Alcool
 Citron Pressé 6
 fresh orange, club soda
 Ginger Lemonade 7
 housemade ginger syrup, lemon
 Winter's Kiss 6
 pomegranate, cranberry, lime, soda
 French 86 12
 seedlip spice 94, honey, lemon, tonic

Spécialité du jour

Lundi Fermé
Mardi Oeufs en meurette—poached egg, mushrooms, lardons, red wine jus 18
Mercredi Pork schnitzel, marinated potatoes, pommery mustard 29
Jeudi Crabcake with haricots verts & beurre blanc 34
Vendredi Boeuf à la Gascogne, red wine, brandy, orange & lardons 38

Chaque jour: Fresh fish with butternut squash, peppers, capers,
 & satsuma beurre blanc M.P.

Desserts

Coconut pecan cake, vanilla bean crème anglaise** 14
 Chocolate caramel nut tart, chantilly cream** 14
 Chocolate pot de crème, chantilly cream, chocolate biscotti** 12.50
 Lemon meringue tart, lemon curd, swiss meringue 14
 Seasonal sorbet & shortbread cookie 12

Vins Doux

Moscato d'Asti Saracco '22 Piedmont 6/31
 Sauternes Château Coutet 1er Cru '05 Barsac 25/110
 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
 Please, no substitutions