

LUNCH

Mon - Fri | 11:30-4:30

*Herb and Fennel Marinated
Castelvetrano & Niçoise Olives....* \$4

Charcuterie..... \$6 ea / \$25
Boudin Noir, potato, apple butter
Ham, lemon-pepper honey, whipped brie
Deviled Egg, chili mayo, saucisson*
Pigeon Croquette, date, curry, jalepeño*
Chicken Liver Mousse, port-glazed shallots

Fromage..... \$6 ea. \$15 for 3 \$25 for 6
Tomme de Grand Mere (goat) Loire
Brillat Savarin (cow) Bourgogne
Munster (cow) Alsace
Tomme Haut Barry (raw sheep) Larzac
Beaufort d'Ete (raw cow) Savoie
Fourme d'Ambert (cow) Auvergne

Oysters,
Daily selection*.....\$4 ea. / \$18 1/2dz.
calvados cocktail sauce
saucisson mignonette

GRANDS-PLATS

Fried Chicken Cobb Salad
bacon, blue cheese, avocado, ranch de Provence \$17
substitute grilled portabello

Omelette
caramelized onion, gruyere, mâche,
truffle vinaigrette \$13
add shaved Perigord truffle \$15 supp.

Garlic Sausage
apple mustard, bacon baked beans,
shaved brussels sprout salad \$15

Chicken-Fried Trout
pickled carrots, dill, radishes, dijon, gribiche* \$28
Half Trout \$15

Mushroom Leek Crêpe
soft boiled egg, balsamic brown butter, hazelnuts \$23

Flat Iron Steak Frites
onion jam, green peppercorn hollandaise,
'frites Petit Oiseau'* \$26

French-Onion Soup Dip Sandwich
'frites Petit Oiseau' \$18

Double Brie Burger
(available à L'américaine)
spiced ketchup, onion, pickles,
& 'frites Petit Oiseau'* \$16

JUST A SIP

4oz. Glass of White Wine \$6

Half Martini (vodka or gin) \$6

House Sodas (non-alcoholic) \$4²⁵

PETITS PLATS

Field Greens Salad
moscatel vinaigrette, gruyere, currants \$10

Roasted Beets
mâche, peppered shallots, caramelized squash,
blue cheese, walnuts \$12

Salmon Rilette
endive, orange almond vinaigrette,
fines herbes \$14

Scallop Tartare
avocado, pomegranate, parsnip cream,
black truffle aioli* \$16

Terrine de Foie Gras
pineapple-rum compote, ginger toasted challah \$22

Soup du Jour
cup \$6 / bowl \$10

PLUS

'Frites Petit Oiseau'
chopped herbs, parmesan
béarnaise aioli* \$6

Mushroom Creamed Spinach,
fried shallots \$8

Fried Brussels Sprouts,
truffle vinaigrette, fondue \$8

Macaroni Gratin \$10

Orange Braised Carrots,
black garlic, pine nuts \$8

Garlic Roasted Parsnips,
chili mayo, herb pistou \$8

*Eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness.
Our freshly shucked oysters are served raw. Our burgers are cooked to order.
Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

