



FRENCH GROCERY

SMALL PLATES

- Pomme Frites w/ Garlic Aioli.....\$4**
thin-cut French fries
- Soup du Jour.....\$4.....\$5**
- Foie Gras.....\$15**
pan-seared w/ duxelles & cassis de bourgogne demi glace
- Bacon-wrapped Prawns.....\$10**
large shrimp wrapped in house-made bacon & grilled
- Crab Canape w/Beurre Noisette.....\$10**
lump blue crab in sizzling butter and toasted baguette
- Vegetable Frites.....\$7**
variety of fried vegetables & garlic aioli
- Bacon-wrapped Figs.....\$5**
dried figs wrapped in house-made bacon & grilled
- Chicken Liver Pâté.....\$5**
house pâté seasoned w/Cognac & green peppercorns
- Crawfish Pies.....\$8**
a taste of the bayou, think crawfish empañadas
- Fried Oyster Remoulade.....\$10**
crispy fried oysters and celery root remoulade
- Steak Tartare*.....\$15**
beef tenderloin, hand-chopped & dressed, raw egg yolk and Parmigiano-Reggiano

BEVERAGES

- Iced Tea & Iced Coffee.....\$3*
- French Press Coffee (1)...\$3...(2)...\$5*
- Espresso...\$2...Latte & Cappuccino...\$3*
- Badoit...\$4...San Pellegrino...\$3*

DINNER SERVED NIGHTLY TUESDAY—SATURDAY 5 PM—9:00 PM

LARGE PLATES

- Moules Marineres*.....\$8.....\$15**
black mussels w/wine, shallot, butter & tarragon
- Duck Confit.....\$15**
thigh and leg served over greens, cornichon & tomato
- Shrimp Étouffée.....\$16**
shrimp smothered in a dark roux-based sauce with rice
- Pan-roasted Duck Breast*.....\$23**
9oz sliced w/a tarragon beurre blanc & confit potatoes
- Truffle Burger & Frites.....\$15**
8oz ground short rib, chuck and Italian black truffles
- Steak Frites*.....\$18**
8 oz hanger steak, medium-rare, sliced w/ fries & Dijon
- Beef Filet Mignon*.....\$29**
6oz center-cut beef tenderloin, demi glace, confit potatoes and carrots
- Fried Soft Shell Crab*.....\$24**
pair of crispy fried soft shell crabs w/ corn maque choux and honey cornbread

SOUP, SALAD & CHEESE

- Wedge Salad.....\$8**
bibb lettuce, lardon, Roquefort & heirloom tomato
- Grilled Artichoke Caesar Salad.....\$8**
- Salade Niçoise.....\$14**
our modern take on a classic: seared rare Ahi tuna
- Fromage & Charcuterie Plate.....\$12**
three items from today's selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

No separate checks please. Parties of 6 and more, 20% gratuity