

FRENCH GROCERY

BISTRO & WINE BAR

DINNER TUESDAY—SATURDAY 5 PM—9 PM

SMALL PLATES & SALADS

SOUP DU JOUR	\$4	\$5
POMME FRITES W/ GARLIC AIOLI	\$4	
<i>THIN-CUT FRENCH FRIES</i>		
FOIE GRAS		\$15
<i>PAN-SEARED WITH DUXELLES & DEMI GLACE</i>		
CRAB CANAPE W/BEURRE NOISETTE	\$10	
<i>LUMP BLUE CRAB IN SIZZLING BUTTER AND BAGUETTE</i>		
FRIED VEAL SWEETBREADS		\$15
<i>LEMON BUTTER, CAPERS AND BACON</i>		
CHICKEN LIVER MOUSSE		\$5
<i>HOUSE PÂTÉ OF COGNAC & GREEN PEPPERCORN</i>		
FRIED OYSTER REMOULADE	\$10	
<i>CRISPY FRIED OYSTERS AND CELERY ROOT REMOULADE</i>		
PRAWNS EN BROCHETTE		\$8
<i>ARTISAN BACON-WRAPPED SHRIMP, SKEWERED & GRILLED</i>		
STEAK TARTARE*		\$15
<i>HAND-CHOPPED BEEF TENDERLOIN, SEASONED WITH EGG YOLK, CAPER AND PARMIGIANO-REGGIANO</i>		
WEDGE SALAD		\$8
<i>BIBB LETTUCE, LARDON, ROQUEFORT & AND HEIRLOOM TOMATO</i>		
GRILLED ARTICHOKE CAESAR SALAD		\$8
<i>TENDER HEARTS OF ROMAINE, ITALIAN LONG-STEMMED ARTICHOKE & PARMIGIANO-REGGIANO</i>		
SALADE NIÇOISE		\$14
<i>A MODERN TAKE ON A CLASSIC: SEARED RARE AHI TUNA, BABY GREENS, FRESH VEGETABLE CANAPE & OLIVES</i>		
FROMAGE & CHARCUTERIE PLATE		\$12
<i>THREE ITEMS FROM TODAY'S SELECTION</i>		

LARGE PLATES

MOULES MARINERES*	\$8	\$15
<i>BLACK MUSSELS WITH WINE, SHALLOT, BUTTER AND TARRAGON</i>		
DUCK CONFIT		\$15
<i>THIGH AND LEG SERVED OVER BABY GREENS</i>		
PAN-ROASTED DUCK BREAST*		\$23
<i>9OZ SLICED W/ A TARRAGON BEURRE BLANC & CONFIT VEGETABLES</i>		
TRUFFLE BURGER & FRITES		\$15
<i>8OZ GROUND SHORT RIB, CHUCK AND ITALIAN BLACK TRUFFLES AND MELTED BRIE</i>		
STEAK FRITES*		\$18
<i>8 OZ HANGER STEAK, MEDIUM-RARE, SLICED WITH FRITES & DIJON MUSTARD</i>		
BEEF FILET MIGNON*		\$29
<i>6OZ CENTER-CUT BEEF TENDERLOIN, DEMI GLACE, AND CONFIT VEGETABLES</i>		
FRIED SOFT SHELL CRAB*		\$24
<i>PAIR OF CRISPY FRIED SOFT SHELL CRABS WITH CORN MAQUE CHOIX AND HONEY CORNBREAD</i>		
SHRIMP & GRITS		\$18
<i>SAUTÉED SHRIMP, PAN AU JUS & GRIDDLED GRITS</i>		
SCALLOPS A LA MARTINIQUE		\$28
<i>PAN-SEARED DIVER SCALLOPS AND COCONUT MANGO BEURRE BLANC, SAUTÉED SEASONAL VEGETABLES</i>		

DESSERTS

APPLE TARTE TATIN.....	\$9	BEIGNETS.....	\$5
DAILY DESSERT SELECTION FROM THE PASTRY CASE				

*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