

Hors D' Oeuvres

HOUSE MADE PICKLES-SEASONAL VEGETABLES -5

WARM OLIVE, ORANGE CINNAMON -6

GRILL VEGETABLE TAPENADE -9

GARLIC SHRIMP-12

shrimp, herbs, garlic , chili flakes with grilled bread

ASSIENTE DE FROMAGE-16

Assorted French cheeses, house made marmalade, bread

MOULES TRADITIONAL - 15

white wine, herbs, garlic bread

TARTARE DE BOEUF-18

traditional raw filet mignon, garnish , yolk

ESCARGOT DE BOURGONE- 14

snails, garlic parsley butter

SOUPS/SALADS

FRENCH ONION -13

house specialty

SOUP DU'JOUR -11

BEET SALAD- 14

Mixed greens, pecans, raspberry vinaigrette

NICOISE SALAD- 15 ADD TUNE -7

mixed greens, anchovies, potatoes, green beans, eggs

DUCK CONFIT WHITE BEAN SALAD -20

LUNCH ENTREES:

CROQUE MONSIEUR/POMMES FRITES-14

ham, cheese, bechamel

CROQUE MADAME/POMMES FRITES-16

ham, cheese, béchamel, fried egg

CREEKSTONE FARM GROUND BEEF BURGER-18

caramelized onions and brie

TARTARE DE BOEUF-18

traditional raw filet mignon, garnish , yolk

FISH DU JOUR-

market price

CHICKEN CONFIT- 26

garlic mashed potatoes

PASTA DU JOUR-

chefs choice

WHOLE FISH- 32

shaved fennel, orange salad, pissaladiere

DINNER ENTREES

FISH DU JOUR-MARKET PRICE

CREEKSTONE FARM GROUND BURGER WITH CARAMELIZED ONIONS AND BRIE -18

CHICKEN CONFIT-26

garlic mashed potatoe

BOULLABAISE-28

traditional fish stew rouille

WHOLE FISH- 32

shaved fennel, orange salad, pissaladiere

LAMB RACK PROVENCAL- 34

ratatouille lavender aioli

NEW YORK STRIP- 36

green peppercorn sauce and pomme frites

BRUNCH

FRENCH TOAST, FRESH BERRIES- 12

CAJUN BENEDICT- 14

biscuit, grilled andouille, chili hollandaise, two poached eggs

GRILLED ASPARAGUS, TWO POACHED EGGS, HOLLANDAISE-14

OMELET DU JOUR- 14

SHRIMP & GRITS- 24

shrimp in homemade shrimp sauce over grits

FRIED CHICKEN , WAFFLE, POACHED EGG-20

SHORT RIBS DEBRIS & GRITS-23

slowed braised with wine

CHICKEN CONFIT-26

grilled mashed potatoes