



## juillet

prix fixe - \$35

*Choose one line from each group:*

Watermelon Salad, Pickled Banana Peppers, French Feta Cheese, Cucumber  
Tomato, Roasted Eggplant, Creamy Buttermilk, Boxcarr Cheesemakers' 'Weanling' Crouton  
Summer Vegetable Soup, Macaroni, Pistou

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Provençal Seafood Salad: Shrimp, Clams, Mussels, Rouille, Ratatouille Vinaigrette  
Jambon de Bayonne, Mimolette, Peach, Brown Butter  
Duck & Pork Country Style Pâté, Blackberries

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Yellowfin Tuna, Haricots Vert, Cherry Tomato, Yellow Pepper Coulis  
Coq au Vin, Potatoes, Carrots, Mushrooms, Pearl Onions  
Roasted Leg of Lamb, Merguez, Moroccan Spiced Field Peas, Braised Summer Squash

## à la carte

### Hors d'Oeuvres

Soupes et Salades  
Soupe à l'Oignon Gratinée - 8  
Salade Verte - 6  
Salade Frisée - 9\*  
Salade Niçoise - 12

Plateau de Fromages - 14  
Mushroom & Cauliflower Gratin - 10  
Beets, Crème Fraiche, Blue Cheese - 6  
Asparagus, Fried Egg, Béarnaise - 8\*  
Savory Beignets - 8

Charcuterie  
House Made Sausage - 14  
Jambon de Bayonne - 10  
Chicken Liver Pâté - 10  
Duck & Pork Country Pâté - 10  
All the Meats - 28

### Entrées

Assiettes  
Gratin Dauphinois - 6  
Pommes Frites - 5  
Sautéed Greens - 5  
Sautéed Asparagus - 6

Steak Frites: 12 oz NY Strip - 32  
6 oz Skirt Steak - 20  
Poulet Rôti (allow 25 minutes) - 19  
l'Escalope de Saumon - 19\*  
Moules-Frites - 12\*  
Vegetarian Crêpe - 12

Fresh Beignets  
Half Dozen - 5  
Full Dozen - 8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.