

## SNACKS & SMALL PLATES

Real Nice Bread 5  
*Rodolphe le Meunier's butter*

Deviled Eggs, Olives, and Pickles 10

Potato Pave 12  
*whipped ranch*

Chicken Liver Mousse 15  
*pomegranate molasses, grilled sourdough*

Country Pâté 16  
*pork, pistachio, figs, bacon*

Smoked Prosciutto 12  
*cornichon and mustard*

Carrot & Fennel Salad 12  
*banyuls vinaigrette and everything spice*

Escargots 15  
*cafe de paris butter and brioche*

Fried Sweetbreads 15  
*buttermilk fried with farm egg salad otherwise known as gribiche*

Asparagus & Wild Mushroom Vol-Au-Vent 18  
*with sherry cream sauce in puff pastry*

Beef Tartare\* 15  
*prime NY strip with salsa verde, kimchi, shallot, capers, & potato chips*



## ENTREE



Omelette 18  
*Sequatchie Cove Cumberland, forged ramps, salad & fries*

Boudin Blanc 24  
*aligot potatoes, date jus, and a little salad*

Lapin Au Vin Blanc 24  
*braised Mississippi rabbit with bacon, carrots, and ricotta dumplings*

Fevoulet d'Agneau 28  
*lamb shoulder & belly in a fresh fava bean cassoulet with preserved citrus*

Gulf Red Snapper 30  
*preserved husk cherry glaze, radish and carrot with leek puree*

Steak Au Poivre\* 35  
*8oz Prime NY strip with aligot potatoes and peppercorn sauce*

## CHEESE

24 Month Comte (cow) FR / *pickled walnuts* 8

Ossau Iraty (sheep) FR / *fig jam* 8

Walden (cow) TN / *honey and pink peppercorns* 8

Courrone de Fontenay (goat) FR / *sastuma marmalade* 8

## DESSERTS

Chocolate Mousse 12

### CAKE 12

Genepy Ice Cream Sundae / *magic shell and a cherry on top* 12

Sorbet / *pineapple citrus* 12

\*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. One check or separate equal payments for parties of 6 or more.

\*\* The burger is available upon request with au poivre sauce, raclette, and fries. No modifications.

# DRINKABLES



## COCKTAILS

<b>Vermouth Highball</b> <i>Berto Bianco, caraway cordial, bubs</i> .....	10
<b>Aperol Spritz</b> <i>classically made classic</i> .....	12
<b>La Fete 75</b> <i>french 75 made with house limoncello</i> .....	12
<b>Tequila Thing</b> <i>Milagro tequila, strawberry &amp; black pepper, lime, bubs</i> .....	16
<b>Cornichon Martini</b> <i>dirty martini with a tiny pickle</i> .....	14
<b>Old Fashioned</b> <i>Old Forester 1920, Amaro Aplomado</i> .....	18
<b>Espresso Martini</b> <i>Revanche cognac, house spro mix</i> .....	16
<b>Black Manhattan</b> <i>rum and rye base with Amaro Montenegro</i> .....	18

## BUBBLES

<b>Weingut Leitz NV, 'Eins Zwei Zero' N/A riesling</b> .....	12
<b>Ch. Barouillet NV Brut 'Splash' semillon</b> .....	15

## SKIN CONTACT

<b>Ch. de Lancyre 2022 Rosé, Languedoc syrah, grenache</b> .....	11
<b>Clos Rouselly 2023 Orange, Vin de France sauvignon blanc</b> .....	11

## WHITE

<b>Von Winning 2021 Pfalz sauvignon blanc</b> .....	14
<b>Cristom 2021 Eola-Amity Hills, Willamette Valley chardonnay</b> .....	17
<b>Berger 2022 Lössterrassen grüner veltliner</b> .....	14
<b>Kruger-Rumpf 2021 Nahe riesling</b> .....	14

## RED

<b>Stephane Aviron 2021 Chénas, Cru Beaujolais gamay</b> .....	14
<b>Brave Cellars 2017 "Less Traveled" Willamette Valley pinot noir</b> .....	14
<b>Franck Balthazar 2021 Côtes-du-Rhône grenache, syrah</b> .....	14
<b>Clos du Roy 2020 Fronsac, Bordeaux merlot, cab, cab franc</b> .....	15



# LA FÊTE



## AVRIL