



FRUIT DE MER 4

Huitres

Daily selection, citrus mignonette

Crevettes

\$16.00

5 poached grand isle shrimp, sauce marie rose

Pince de Torteau aux Truffe

\$18.00

Blue crab claws, truffle vinaigrette

Plateau de Fruit de Mer

\$22.00

4 oysters, 2 poached shrimp, crab claws

HORS D'OEUVRES 4

Fougasse

\$12.00

Provençal style flatbread, cultured butter, roasted tomato vinaigrette

Gougeres

\$12.00

Gruyere pastry, truffled mornay

Panisse

\$12.00

Crispy chickpea fries, tomato aioli

Huitres Frites

\$18.00

Fried oysters, lemon beurre blanc, paddlefish caviar

APPETIZERS 6

Lyonnaise Salade

\$14.00

Bacon, fris  e, poached egg, Dijon-shallot vinaigrette

Tartare de Boeuf

\$18.00

Hand cut beef, egg yolk, cornichon, grilled bread

Foie Gras Torchon

\$26.00

Sauternes marinated, seasonal chutney, toasted brioche

Escargot en Croute

\$16.00

Garlic butter, puff pastry

Salad Maison	\$14.00
Baby greens, goat cheese, tomatoes, herb de provence vinaigrette	
Soupe a la Courge	\$14.00
Butternut squash velouté, mushrooms, pancetta	

LA FRITERIE 1

Moules Mariniere	\$28.00
PEI mussels, white wine, creme fraiche	

CUTS 3

Flat Iron 8oz	\$36.00
Prime Coulotte 10oz	\$40.00
"La Piece De Resistance" 22oz NY Strip	\$98.00

GARNITURES 4

Pomme Frites	
Brussel Sprouts	
Haricot Vert	
Pomme Purée	

PLATS 5

Tagliatelle de Champignons	\$28.00
Maggie's mushrooms, nduja, parmesan	
Gulf Fish Chaudree	\$34.00
Crispy skin snapper, grande island shrimp, carrots, creamy shellfish broth	
Paillard de Poulet	\$28.00
Heritage chicken, haricot vert, pomme lyonnaise, garlic-lemon jus	
Confit de Canard	\$36.00
Pan roasted duck leg, beluga lentils, triple cream blue cheese, candied orange	
Boeuf Bourguignon	\$38.00
Red wine braised short rib, pearl onion, bacon, mushrooms, pomme puree	

COCKTAILS 4

Sailor Moitessier	
House rum blend, pineapple juice, italicus, lime. Sweet, mah tai - like	

Lipstick Spritz

Gin, strawberry, basil, campari. Refreshing, aromatic, low alcohol

Green Thumb Gimlet

Gin, muddled cucumber, mint, simple syrup. Refreshing, complex, light

Evening Sun

Ancho mezcal, passion fruit, simple syrup. Smokey, layered spice, tropical

SPRITZ 7

Chloé \$18.00

Chinola & champagne

Josephine \$12.00

Lilet blanc, rosemary, orange zest, prosecco

Lucille \$14.00

Vodka, st. George spiced pear, cune, soda

Colette \$12.00

Crème de mure, strega, lime, bubbles

Kir Pétillant \$12.00

Byrrh, creme de cassis, sparkling rose

Amélie \$12.00

Capalletti bitter, mancino rosso vermouth, grapefruit soda

French Spritz \$11.00

Elderflower & bubbles

MOCKTAILS 4

Fony Negroni

Mission wine & spirits st. Agrestis phony negroni, served on the rocks

Mojito

Mint, lime, house made simple and soda

Mule

House made ginger syrup, lemon, ginger beer

Passion Fruit Spritz

Grenadine, house made passion fruit syrup, citrus, soda

MAINS 11

Mushroom Omlet \$17.00

Sautéed mushrooms, goat cheese, and Swiss chard served with mixed greens

Croque Madame	\$22.00
Jambon de paris, gruyere, bechamel, sunny side up eggs	
Pain Perdu	\$17.00
New Orleans French bread, powdered sugar, seasonal berries	
The Eliza Jane Breakfast	\$24.00
Two eggs any style, bacon, seeded wheat toast. Choice of rosemary garlic potatoes or stone-ground grits	
Shrimp & Grits	\$24.00
Grilled gulf shrimp, sautéed onions and peppers, chorizo sauce, stone ground grits	
Pesto Avocado Toast	\$18.00
Smashed avocado, poached egg, basil pesto, pickled shallot, everything spice	
Couvant Burger	\$22.00
Short rib blend, gruyere, brioche bun, rosemary potatoes	
Maggie's Mushroom Tagliatelle	\$22.00
Heritage chicken, pomme lyonnaise, haricot vert	
Grilled Srimp & Israeli Couscous Salad	\$24.00
Grilled grande isle shrimp, vegetables provencal, roasted tomato vinaigrette	
Louisiana Blue Crab Salad	\$26.00
Citrus marinated blue crab, horseradish vinaigrette, heirloom tomato, local peach, avocado	
Açai Bowl	\$18.00
Strawberries, banana, coconut chips, granola, honey	

ACCOMPANIMENTS 9

English Muffin	\$4.00
Seeded Whole Wheat Toast	\$3.00
Stone Ground Grits	\$6.00
Hickory Smoked Bacon	\$7.00
Chicken Breakfast Sausage	\$7.00
Rosemary Garlic Potatoes	\$6.00
Eggs (2)	\$4.00
Steel-Cut Oatmeal	\$8.00
Yogurt Parfait	\$10.00

MORNING PERKS 6

Coffee or Decaf	\$5.00
------------------------	---------------

Latte	\$6.00
Cappuccino	\$6.00
Hot Tea	\$4.00
Fountain Soda	\$3.00
Juice	\$5.00

MORNING COCKTAILS + BEER 6

House Bloody Mary	\$11.00
Mimosa	\$10.00
Rosé Sangria	\$12.00
Red Sangria	\$12.00
Paloma	\$13.00
Local Beer	\$7.00

DESSERTS 2

Profiteroles	\$10.00
Vanilla Ice Cream, Chocolate Sauce, Toasted Almonds	
Crème Brûlée	\$10.00
Vanilla Custard, Seasonal Berries	

FOOD 5

Gougères	\$6.00
Gruyere, Truffled Mornay	
Tête de Cochon	\$5.00
Crisp Tête de Cochon topped with Dijon Mustard Deviled Eggs	
Duck Fat Frites	\$6.00
Aioli	
Beet Salad	\$10.00
Goat Cheese Mousse, Candied Pecans, Ponchatoula Strawberries, Farm Arugula	
Couvant Oysters	\$2.50
Yuzo Kosho Mignonette	

BEVERAGE 3

House Glasses of Wine	\$7.00
-----------------------	--------

HOUSE COCKTAILS	\$7.00
SELECT BEERS	\$5.00
BUBBLES 9	
NV Clos Rouselly Favorite Blanc - Chardonnay - Loire France	AVAILABLE OPTIONS
	\$14.00
	\$54.00
19 At Roca Classic Penedes Rosat Reserva - Macabeu, Grenache - Catalunya, Spain	AVAILABLE OPTIONS
	\$16.00
	\$60.00
21 Monte Rio Skull Sparkling Wine - Pinot Gris, Sauvignon Blanc, Vermentino, Verdelho - California	AVAILABLE OPTIONS
	\$16.00
	\$60.00
NV Vincent Couche, Champagne Brut Eclipsia - Cognac, Vermouth, Bitters, Absinthe Rinse	AVAILABLE OPTIONS
	\$17.00
	\$64.00
Champ Divin Cremant du Jura Zero Dosage - Chardonnay - Jura, France	AVAILABLE OPTIONS
	\$18.00
	\$68.00
20 Maitre de Chai Sparkling Chenin Blanc - Savagnin - California	\$78.00
NV Champagne Jean-Noel Haton Brut Reserve - Champagne Blend - Champagne, France	\$98.00
NV Champagne Waris Larmandier "Racines de Trois" - Champagne Blend - Champagne, France	\$138.00
Bereche NV Brut Reserve - Chardonnay, Pinot Noir, Pinot Meunier - Champagne, France	\$172.00
ROSÉ 5	
21 Campuget Rosé - Syrah, Grenache - Rhone Valley, France	AVAILABLE OPTIONS
	\$12.00
	\$50.00
21 Domaine Petroni - Niellucciu, Sciaccarellu, Syrah - Corsica, France	AVAILABLE OPTIONS
	\$14.00
	\$52.00
22 Ostatu Rosado - Garnacha, Tempranillo, Viura - Rioja, Spain	AVAILABLE OPTIONS
	\$16.00
	\$56.00

21 Clos Cibonne Tentations Rosé - Red Rhone Blend - Languedoc - Roussillon, France	AVAILABLE OPTIONS
	\$16.00
	\$56.00
19 Chateau de Roquefort, Rosé - Red Blend - Provence, France	\$60.00
ORANGE 2	
21 Manuel Cantalapiedra, Lirondo - Verdejo, Castilla y Leon, Spain	AVAILABLE OPTIONS
	\$18.00
	\$68.00
20 Jack Preys, Chenin Blanc Vieille Vigne Nature - Chenin Blanc- Languedoc- Roussillon, France	\$72.00
BLANC 11	
21 Bodegas Larchago, Albarino Lagar de Indra - Albarino - Rias Baixas, Spain	AVAILABLE OPTIONS
	\$12.00
	\$50.00
19 Sonnhof Social Club Gruner Veltiner - Grüner Veltliner - Kamptal, Austria	AVAILABLE OPTIONS
	\$14.00
	\$52.00
16 Maxhof Riesling Kabinett Trocken - Riesling - Mosel Traben - Trarbach, Germany	AVAILABLE OPTIONS
	\$16.00
	\$56.00
22 Monte Rio Cellars Lodi - Sauvignon Blanc - California	AVAILABLE OPTIONS
	\$16.00
	\$56.00
21 Aslina - Sauvignon Blanc - Stellenbosch, South Africa	AVAILABLE OPTIONS
	\$16.00
	\$56.00
20 Domaine du Clos Roussely - Touraine L'escale, Sauvignon - Loire, France	AVAILABLE OPTIONS
	\$14.00
	\$52.00
20 Vignoble Dampt Bourgogne Tonnerre - Chardonnay - Burgundy, France	AVAILABLE OPTIONS
	\$14.00
	\$52.00
16 Domaine de la Pinte - Arbois Pupillin Melon à Queue Rouge Blanc, Chardonnay- Jura, France	\$126.00
18 Domaine Guillot-Broux - Macon-Cruzille les Genievries Blanc, Chardonnay - Burgundy, France	\$90.00
18 Les Grainges Panquenesses Savagnin 'La Pierre' - Savagnin - Jura, France	\$108.00

18 Julien Pilon, Hermitage Prisme - Marsanne - Rhone, France

\$136.00

ROUGE 13

21 Maria Ernesta Berucci, Rosato Raphael - Cesanese - Lazio, Italy

\$64.00

21 Biscaris Frappato IGP Terre Siciliane - Frappato - Sicily, Italy

\$72.00

19 Manoir de la Tete Rouge, Samuer Bagatelle - Cabernet Franc - Loire, France

AVAILABLE OPTIONS

\$14.00

\$52.00

17 Domaine Louis Chenu Bourgogne Rouge - Pinot Noir - Burgundy Beaune

AVAILABLE OPTIONS

\$14.00

\$52.00

20 Jean-Paul Dubost Beaujolais-Lantignie Rouge - Gamay - Beaujolais, France

AVAILABLE OPTIONS

\$16.00

\$56.00

20 Viticole Sileo Montsant Tinto - Carignan - Catalonia, Spain

AVAILABLE OPTIONS

\$16.00

\$56.00

16 Mas Des Caprices, Ze Fitou - Red Blend - Languedoc, France

AVAILABLE OPTIONS

\$18.00

\$68.00

16 Jolivet L'instinct Saint Joseph - Syrah - N. Rhone Saint Joseph

\$94.00

17 Georges Lignier Chambolle Musigny - Pinot Noir - Burgundy, France

\$202.00

15 Giles Barge, Cote Rotie Cote Brune - Syrah and Viognier - Rhone, France

\$190.00

19 Camille Melinand Chiroubles - Gamay - Burgundy, France

\$90.00

18 Chateau le Puy Emilien - Merlot, Cabernet Franc - Bordeaux, France

\$84.00

Jean Royer Chateauneuf-du-Pape Triplice - Cinsault, Syrah, Grenache - Châteauneuf-du-Pape, France

\$224.00

FIRST 4

Beet Salad

Goat cheese mousse, Candied Pecans, Strawberries, Arugula

Huîtres Frites

Crispy Gulf Oysters, Brie Cheese, Lemon Beurre Blanc

Tuna Tartare

Citrus marinated tuna, Chili Aioli, Tapioca Chips

Truffled Butternut Squash Velouté

Oyster Mushrooms, Pancetta, Crème Fraîche

SECOND 4

Saumon Roti

Pan Roasted Salmon, Artichoke Baragoule, Lemon Sabayon

Gulf Fish Chaudrée

Crispy Skin Fish, Grande Isle Shrimp, Brussel Sprouts, Creamy Shellfish Sauce

Prime Rib

Pomme Lyonnaise, Haricot Vert, Natural Jus

Canard à l'orange

Pan Roasted Duck Breast, Orange Purée, Broccoli Rabe

THIRD 2

Crème brûlée

Vanilla Custard, Seasonal Berries

Mousse au Chocolat

Dark Chocolate Mousse, Candied Hazelnuts

DESSERT 1

Crème Brûlée

Vanilla Custard, Seasonal Berries