

Restaurant & Café
46 Market Street, Portland
(207) 553 7044

- PETITE JACQUELINE -

Lunch: Weekdays, 11 to 2:30
Dinner: Nightly, 5 to Close
Brunch: Sat & Sun. 9 to 2:30

SALAD & SOUP

Add Chicken or Salmon to Any Salad

Simple Greens - 6

Fine Herbs, Red Wine Vinaigrette

Kale Salad - 10

Blue Cheese Sesame Dressing, Warm
Fingerling Potato, Mushroom, Orange

Lyonnaise - 12

Frisee, Bacon Vinaigrette,
Lardons, Shallots, Egg

Soup du Jour - 9

French Onion Soup - 9

Baguette Crostini, Gruyere

QUICHE

Served with Side Salad

Vegetable Quiche - 12

Quiche Lorraine - 12

SIDES

Demi Salad - 4

House Frites - 5

Herbed Olives - 5

CREPES

Savory Served with Side Salad

Sweet Served with Fresh Fruit

Ham & Gruyere - 10

Mushroom & Gruyere - 10

Vegetable & Gruyere - 12

Zucchini, Spinach, Cauliflower

B.L.T. - 12

Bacon, Arugula, Tomato,
Balsamic Reduction, Gruyere

Duck Confit - 13

Whole Grain Mustard,
Pickled Shallot, Gruyere

Smoked Salmon - 13

Capers, Dill Cream Cheese

Lobster - 22

Butter, Lemon, Tarragon Dressing

Brown Butter & Cinnamon - 9

Nutella & Strawberry - 11

PLATS

Chicken Salad Sandwich - 12

Cornichon, Aioli, Greens, Brioche

Croque Madame - 12

Ham, Egg, Gruyere,
Mornay, Brioche

French Attitude Burger - 15

Aioli, Gruyere, Caramelized Onion,
Brioche Bun, Pickle, House Frites

Steak Frites - 25

With Aioli, Beurre Maitre d'Hotel

EGGS

Traitor's Eggs - 22

Poached Eggs, Maine Lobster,
Lemon Hollandaise,
Spinach, English Muffin

French Omelette - 16

Spinach, Mushroom,
Gruyere, Side Salad

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COCKTAILS

Bloody Mary - 7

Executive Mimosa - 12

Grey Goose Orange, Peach Schnapps,
Orange Juice, Champagne

Mimosa - 7 **Bellini** - 9

'French 75'

Gin, Lemon, Sparkling Wine - 9

'M. Smith'

Bulleit Rye, Dry Curacao, Fernet-
Branca, Honeyed Chamomile - 10

'L'Ouverture'

Rum, Luxardo, Grapefruit, Lime,
Cinnamon-Espelette Syrup - 11

'Harvest Mule'

Vodka, Blueberry,
Lime, Ginger Beer - 8

'The Sun King'

Cognac, Pear Brandy,
Benedictine, Lemon - 12

'Lazy Susan'

Gin, Suze, Lillet Blanc - 9

WINE BY THE GLASS

SPARKLING

JP Chenet, Blanc de Blanc - 7

Bichot, Sparkling Rose - 12

Delamotte, Brut - 15

WHITE & ROSE

Blondeau, Sauv Blanc - 8

Ribeauville, Pinot Blanc - 11

Matrot, Bourgogne - 11

Meyer, Riesling - 11

Bieler, Rose - 9

RED

Guy Mardon, Gamay - 10

Moillard, Bourgogne - 11

Alain Paret, CDR - 10

Ch Rampeau, Bordeaux - 10

Clos Siguier, Cahors - 9

HOUSE WINE

**Nicolas Pinot Noir,
Chardonnay and Rose**

\$5 by the Glass

\$11 Half Carafe

\$22 Full Carafe

We reserve the right to add
20% gratuity to parties of 6+

*This food is or may be served undercooked or may contain
raw or undercooked foods. Consumption of this food may
increase the risk of foodborne illness. Please check with your
physician if you have any questions about consuming raw or
undercooked foods.

- BEER -

ON DRAFT

Maine Beer Co., Lunch - 8

Seasonal Rotating Draft - 8

CANNED & BOTTLED

Urban Farm, Cider - 7

Rising Tide, Zephyr - 7

Baxter, Stowaway IPA - 5

Pilsner Urquell - 6

Allagash, Black - 7

Trappist Rochefort - 10

OTHER

Hot and Iced Coffee

Hot and Iced Tea

Assorted Juice