

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 Smoked
Salmon to Any Salad

Simple Greens - 6

Fine Herbs, Red Wine Vinaigrette

Caesar - 8

Croutons, Parmesan, Lemon

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 - 12

Zucchini, Spinach, Goat Cheese

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

Lobster Tartine - 22

Tarragon Dressing, 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

Zucchini, Spinach,
Goat Cheese, Side Salad

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COCKTAILS

Mimosa - 7

Executive Mimosa - 12

Grey Goose Orange, Peach
Schnapps, Orange Juice, Champagne

Bloody Mary - 7

Bellini - 9

‘ French 75 ’

Gin, Cassis, Lemon, Sparkling
Wine - 9

‘ M. Smith ’

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

‘ French Margarita ’

Tequila, Elderflower Liqueur,
Lemon, Lime, Simple - 11

‘ Monet’s Muse ’

Hendrick’s Gin, Elderflower
Liqueur, Sauv Blanc, Lime - 13

‘ The Last Word ’

Green Chartreuse, Gin,
Luxardo, Lime - 12

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 -

BEER ON DRAFT

Rising Tide, MITA - 8

Maine Beer Co., Lunch - 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