

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

PETITE JACQUELINE

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

- COCKTAILS -

'French 75'

Gin, Lemon, Simple, Sparkling Wine - 9

'M. Smith'

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

'L'Ouverture'

Light and Dark Rums, Luxardo, Grapefruit, Lime, Cinnamon-Espelette Syrup - 11

'Harvest Mule'

Vodka, Lime, Blueberry, Ginger Beer - 8

'The Sun King'

Cognac, Pear Brandy, Benedictine, Lemon - 12

'Lazy Susan'

Gin, Suze, Lillet Blanc - 9

- WINE BY THE GLASS -

WHITE & ROSE

Blondeau, Sauv Blanc - 8

Ribeauville, Pinot Blanc - 11

Matrot, Bourgogne - 11

Meyer, Riesling - 11

Bieler, Rose - 9

SPARKLING

JP Chenet, Blanc de Blanc - 7

Bichot, Sparkling Rose - 12

Delamotte, Brut - 15

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

- DIGESTIFS -

Fonseca, Tawny Porto - 8

Warre, LBV Porto - 9

Sandeman, Ruby Porto - 8

Domaine La Tour, Banyuls - 8

'The Mont Blanc' - Grey Goose, Frangelico, Coffee, Vanilla Mint Syrup - 12

Chateau Prost, Sauternes - 9

St. Vivant, Armagnac

Courvoisier, Cognac - 11

Boulard VSOP, Calvados - 15

- 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

Trappistes Rochefort 8 - 10



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SOUPS - SALADS

Simple Greens

Fine Herbs - 6

Lyonnaise Salad

Frisee, Bacon Vinaigrette,
Lardons, Shallots, Croutons, Egg
- 12

Kale Salad

Blue Cheese Sesame Dressing,
Warm Fingerling Potatoes,
Mushrooms, Oranges - 10

French Onion Soup

Crostini, Gruyere - 9

Soup du Jour

- 9

SMALL PLATES

Escargot - 7

Deviled Eggs - 5

Fried Cauliflower - 8

Fondue - 15

Green Bean Almandine - 7

CHEESE

St. Andre

Olives, Capers, Lemon,
Arugula - 6

Fourme d'Ambert

Balsamic Reduction,
Blueberries, Fried Shallot - 6

Bucheron

Honey, Fruit - 6

Comte

Brûléed Apples - 6

CREPES

Lobster

Butter, Lemon, Tarragon - 22

Duck Rilette

Whole Grain Mustard,
Gruyere, Pickled Shallot - 13

Smoked Salmon

Dill Crème Cheese, Capers - 13

Ham & Gruyere

- 10

- ENTREES -

Ratatouille

Eggplant, Zucchini, Tomato,
Basil, Citrus Bread Crumbs - 17

Mussels

Garlic, Shallots, White Wine, Garlic Bread - 15

Boeuf Bourguignon

Carrot, Celery, Potato, Lardons,
Mushrooms, Pearl Onion - 27

Fish in Paper

Char, Haricot Vert, Potato, Baby Carrots
Capers, Beurre Blanc - 22

Steak Frites

Aioli, Beurre Maitre d'Hotel - 25

Roasted Half-Chicken Provençal

Potato Puree, Herbs de Provence, Jus - 24

French Attitude Burger

Gruyere, Caramelized Onion, Aioli, Frites - 15

CHARCUTERIE

Saucisson Sec

Dilly Beans, Cornichon - 7

Duck Liver Terrine

Apples, Citrus Herb Salt - 7

Foie Gras Torchon

Brioche, Violet Mustard,
Compote - 21

Beef Tartare

Cornichons, Onions, Egg, Lemon
Dijon - 14

PLAT DU JOUR

Lundi/Monday - Chef's Choice

Mardi/Tuesday - Pork

Mercredi/Wednesday - Fish

Jeudi/Thursday - Avian

Vendredi/Friday - Chef's Choice

Samedi/Saturday - Duck

Dimanche/Sunday - Au Poivre

RAW BAR

Local Oysters

Half Shell, By the Each - 3

Local Clams

Half Shell, By the Each - 1.5

Shrimp Cocktail

5 Jumbo Shrimp - 8

Char Carpaccio

Sesame, Caraway, and
Poppy-seed Crackers - 10

The Eiffel Tower

Oysters, Clams, Shrimp, Char
Carpaccio - Market

ON THE SIDE

House Frites - 5

Potato Puree - 5

Herbed Olives - 5

*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.