

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, 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 -

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 -

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



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SOUPS - SALADS

Simple Greens

Fine Herbs - 6

Lyonnaise Salad

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

Caesar Salad

Parmesan, Crouton,
Anchovy - 9

French Onion Soup

Crostini, Gruyere - 9

Soup du Jour

Gazpacho - 9

SMALL PLATES

Escargot - 7

Deviled Eggs - 5

Fried Brussel

Sprouts - 8

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

CHEESE

St. Andre

Capers, Lemon, Arugula - 6

Fourme d'Ambert

Balsamic Reduction,
Blueberries, Fried Shallot - 6

Bucheron

Pistachio, Grapes - 6

Comte

Honey, Candied Walnuts - 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 -

Bouillabaisse

Shellfish, Fennel, Tomato, Saffron - 25

Mussels

Garlic, Shallots, White Wine - 15

Fish in Paper

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

Lobster Pasta

House Fettucine, Peas, Lobster,
White Wine Jus, Spinach - 30

Steak Frites

Aioli, Beurre Maitre d'Hotel - 25

Roasted Half-Chicken Provençal

Potato Puree, Herbs de Provence, Jus - 22

French Attitude Burger

Gruyere, Caramelized Onion, Aioli, Frites - 15

Pasta Potager

House Fettucine, Mushroom,
Grilled Zucchini, Goat Cheese, Herbs - 17

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

Lemon Dijon - 14

PLAT DU JOUR

Lundi/Monday - Chef's Choice

Mardi/Tuesday - Pork

Mercredi/Wednesday - Fish

Jeudi/Thursday - Avian

Vendredi/Friday - Skate Wing

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

Lobster Salad

- 17

The Eiffel Tower

Oysters, Clams, Shrimp,
Lobster - Market

ON THE SIDE

House Frites - 5

Potato Puree - 5

Herbed Olives - 5

Green Bean Amandine - 7

*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.