

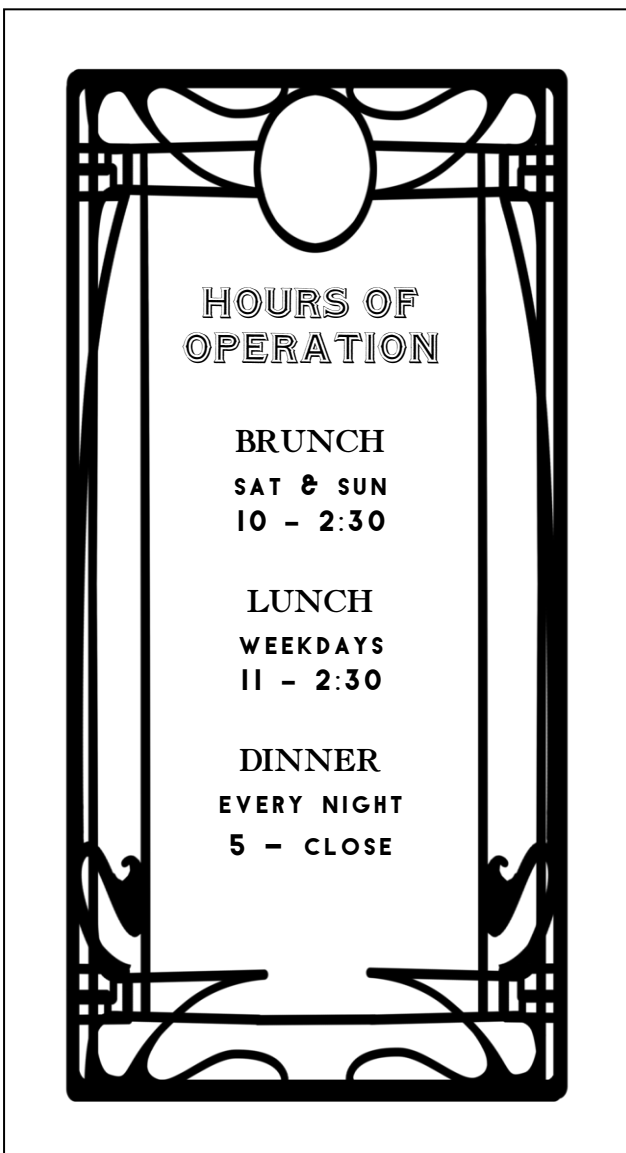
PETITE JACQUELINE
- APÉRO HAPPY HOUR -

\$3 HOUSE WINE
Nicolas Chardonnay,
Rose, or Pinot Noir

\$4 DRAFT BEER
Maine Beer Co. Lunch
Rotating Seasonal Draft

\$5 APÉRITIFS
Lillet - Dubonnet - Byrrh
Pastis - Dry or Sweet Vermouth
Aperol Spritz - Kir - Campari Soda

ONLY AT OUR BAR/PATIO
5PM TO 6:30PM
MONDAY THROUGH FRIDAY



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- OYSTERS -
1.50 EACH

ROTATING SELECTION

Served with a choice of Mignonette,
Champagne Ice, Horseradish, Spicy
Mignonette, or Cocktail Sauce

- PETIT REPAS -

DEMI SALAD

RED WINE VINAIGRETTE - 3

DEVILLED EGGS (x2)

ESPELETTE - 3

FRIED BROCCOLI

HORSERADISH CREAM, RED WINE
REDUCTION, PISTACHIOS - 5

GREEN BEAN AMANDINE

CAPERS, ALMONDS, LEMON - 5

HERBED OLIVES

CITRUS, FINE HERBS - 5

- CREPES -
ALL SIX DOLLARS

GRUYERE
HAM & GRUYERE
MUSHROOM & GRUYERE
BEURRE NOISETTE
NUTELLA

- CHEESE & CHARC -

COMTE

CELLAR AGED - 6

ST. ANDRE

TRIPLE CREAM - 6

BUCHERON

GOAT'S MILK - 6

DUCK LIVER TERRINE - 7

SAUCISSON SEC - 7

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