

PETITE JACQUELINE

SOUPS & SALADS

Simple Greens
Fine Herbs - 6.95

Spinach Salad
Strawberry, Goat Cheese, Radish - 10.95

Caesar Salad
Parmesan, Croutons - 11.95

French Onion Soup
Baguette Crostini, Gruyere - 9.95

Soup du Jour
8.95

RAW BAR*

Local Oysters
Half Shell, Mignonette, By the Each - 3.

Local Clams
Half Shell, By the Each - 1.5

Chilled Jumbo Shrimp
By the Each - 2.5

Shrimp Cocktail
11.95

Smoked Mussels
Trio - 1.25

The Eiffel Tower
Oysters, Clams, Shrimp,
and Smoked Mussels - Market

ENTREES

Fish in Paper
Char, Haricot Vert, Potato, Capers, Sauce Meunière - 24.95

Steak Frites
Aioli, Beurre Maître d'Hôtel - 26.95

Roasted Half-Chicken Provencal
Potato Puree, Herbs de Provence, Jus - 25.95

Bouillabaisse
Shellfish, Fennel, Tomato, Saffron - 27.95

Mussels
Garlic, Shallots, White Wine - 15.95

French Attitude Burger
Gruyere, Caramelized Onion, Aioli, Frites - 17.95

Boeuf Bourguignon
Burgundy Beef Stew with Carrot, Celery, Potato - 26.95

Pasta Potager
House Fettucine, Mushroom, Grilled Zucchini, Herbs - 17.95

DESSERT

Nightly desserts made in-house by our own Portland Patisserie

PLAT DU JOUR

Lundi / Monday
CHEF'S CHOICE

Mardi / Tuesday
PORK

Mecredi / Wednesday
FISH

Jeudi /Thursday
AVIAN

Vendredi / Friday
SKATE WING

Samedi / Saturday
DUCK

Dimanche / Sunday
AU POIVRE

SIDES

House Frites
5.

Potato Puree
5.

Fried Brussel Sprouts
Tomato Vinaigrette, Almonds - 8

Green Bean Almondine
Capers, White Wine - 7

BRUNCH: SAT & SUN, 9 TO 2:30
LUNCH: WEEKDAYS, 11:30 TO 2:30
DINNER: EVERY NIGHT, 5 TO CLOSE

@BISTROPJ - 46 MARKET ST, PORTLAND, ME - 207-553-7044 - BISTROPJ.COM

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.