

Encore ! Encore ! N'oubliez pas le dessert

ZERO PROOF COCKTAILS

Rose-Colored Glasses

fizzy and fresh · morello cherry effervescence

8.

Triple Crown

bold and nostalgic · a ginger-forward highball

9.

No Regrets

peaty and complex · reminiscent of a fine speyside malt

11.

BEER.

Three Taverns Prince of Pilsen *pilsner, Decatur 8.*

Creature Comforts Athena *berliner weisse, Athens 8.*

Arches Southside Lager *amber, Atlanta 8.*

Wild Heaven Sunburst *ipa, Avondale 8.*

Athletic Run Wild *n/a ipa, Connecticut 7.*

See Our Wine List
C'est Important !



COCKTAILS.

Génépy Highball

gin · génépy · lime cordial · tonic

13.

Second Verse

vodka · pamplemousse · lemon · club soda · red wine float

13.

Encore! Encore!

tequila reposado · passion fruit · aperol · mezcal rinse

15.

Le Petit Martini

a small yet truly exceptional ice-cold (gin or vodka) martini

10.

Pigalle

overproof bourbon · 8-year-old calvados · vermouth blend

16.

La Bohème

armagnac · rye · benedictine · combier · chocolate bitters

18.

PASTIS SERVICE

*a neat pour of Ricard with a sidecar of
perfectly chilled mineral water*

9.

LA TABLE.

Levain Baguette

good butter, evoo, maldon salt NC.

Caviar 30g royal ossetra 90.

HORS D'OEUVRES.

Onion Soup Gratinée *gruyère, sourdough 15.*

Salade Maison *vinaigrette, ricotta vecchio 16.*

Aleppo Shrimp *'nduja, toasted garlic, lemon 25.*

Jasper Hill Harbison *hazelnuts, brown butter 26.*

Glazed Sweetbreads *kumquat, chervil 21.*

Fluke Crudo* *lemon, fennel, evoo 18.*

Clams *white wine broth, shallot, parsley 25.*

Filet Américain* *marrow bone, parsley salad 24.*

Duck Liver Mousse* *GA strawberry preserve 22.*

FRITES. 14.

CHOICE OF

Aioli

Béarnaise

Raclette Service 10.

add shaved white truffles 55.

LES PLATES.

Burger* *dry-aged, american cheese, onion, frites 34.*

Chicken Schnitzel *lemon, anchovy, greens of the moment 28.*

Poulet Frites *black truffle vinaigrette 55.*

Bolognaise *parsley'd noodles 26.*

Poitrine de Porc *fennel, apple, jus 28.*

Dover Sole "Meunière" *capers, brown butter 60.*

Halibut "Poché" *beef consommé, salsa verde 38.*

Maine Sea Scallops *leeks, lobster cream, ossetra caviar 49.*

"Cacio e Pepe" *ricotta gnudi, parmesan 24.*

add shaved white truffles 55.

Dry-aged NY Strip *preserved lemon, anchovy, brown butter*

"LA VIE EN ROSE"

*steak haché, frites**

43.

SIDES.

Pommes Aligot 17.

"Dripping" Potatoes *parsley, schmaltz 16.*

Pears *evoo, blue cheese 12.*

Chilled Artichokes *vinaigrette 15.*