

ARTISANAL CHEESES

Five rotating limited-production cheeses. 15.95

STARTERS

DUCK FAT POMMES FRITES	
Dijonnaise or red pepper ketchup.....	4.95 / 6.95
MUSHROOM DUXELLES	
Mushrooms, sherry cream sauce, shallots, country bread.....	7.95
FOIE GRAS TORCHON	
Chilled torchon, fig jam, croute, sea salt, pepper	16.95
MUSSELS	
White wine broth, tomato, garlic, basil, shallots	12.95
ONION SOUP GRATINÉE	7.95
POTAGE ST. GERMAIN.....	4.50 / 5.75

SPECIALTY SALADS

AVOCADO AND CITRUS Arugula, grapefruit supremes, avocado, grande croute, extra virgin olive oil, lemon wedge	10.95
KALE AND GOAT CHEESE CROUTE Chopped kale, bacon vinaigrette, goat cheese croute	10.95
FARMSTAND Beets, arugula, oranges, gorgonzola, sugared pecans, blackberry vinaigrette.....	9.95
CHOPPED COBB Roasted chicken, chopped farmer greens, tomatoes, red onion, avocado, gorgonzola, bacon, hard boiled egg, buttermilk herb dressing.....	12.95
WARM QUINOA Seasonal vegetables, warm quinoa, pumpkin seed vinaigrette, herb salad.....	9.95

ADD A SEARED CHICKEN BREAST FOR 7.95	ADD 4 OZ SLICED FILET FOR 9.95	ADD 2 OZ ROASTED CHICKEN FOR 2.50	ADD A SUNNY SIDE UP EGG FOR 2.50
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SAVORY CRÊPES

Served with seasonal greens dressed in shallot tarragon vinaigrette.

RATATOUILLE CRÊPE PROVENÇAL Zucchini, eggplant, onions, tomatoes, feta.....	12.95
BENEDICT CRÊPE Ham, gruyère, sunny side up egg, Bernaise.....	12.95
CHICKEN CRÊPE Chicken breast, arugula, mushrooms, sherry cream.	14.95

~ Please see the reverse side for our list of sweet crêpes ~

PETITE CHOU

BISTRO AND CHAMPAGNE BAR

SPECIALTIES

LE CLUB

Thinly sliced toasted brioche, rotisserie chicken, dijon and aioli, bacon, cucumbers, avocado. Served with seasonal greens. 11.25

LE CLUB SALMON

Thinly sliced toasted brioche, Ora King smoked salmon, bacon, greens, red onion, avocado, aioli. Served with seasonal greens. 14.95

CHICKEN SALAD PATACHOU

Chicken Salad Patachou, fresh fruit, housemade baked treat. 10.95

CROQUE SANDWICHES

Served with seasonal greens dressed in a mustard vinaigrette.

CROQUE PETITE CHOU Ham, Brie, mushrooms, béchamel, dijonnaise..	12.95
CROQUE MONSIEUR Ham, gruyère, creamy béchamel, dijonnaise.....	12.95
CROQUE MADAME* Croque Monsieur, sunny side up egg.....	14.95

BURGERS AND FRITES

PETITE CHOU BURGER Fischer Farms local Angus blend, Brie, caramelized onion, sautéed mushrooms, brioche bun	15.25
ORGANIC WHOLE GRAIN BURGER Red wheatberry, lentils and barley, sundried tomato nut butter, pickled red onion, pommes frites	11.25
BROKEN YOLK BURGER* Add a sunny side up egg.....	2.50

TARTINES

Served with seasonal greens dressed in a mustard vinaigrette. Avocado may be added to your tartine for 1.60. Frites may be added for an additional 2.95.

ORA-KING SMOKED SALMON™ Ora-King™ clear water smoked salmon, capers, red onion, crème fraîche.....	14.95
ROASTED CHICKEN Greens, avocado, aioli, pickled red onion	10.95
CHICKEN SALAD Greens, cucumber, aioli	10.95
VEGETARIAN Seasonal vegetables, goat cheese <i>Make it vegan with tomato nut butter</i>	9.95

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BROKEN YOLK SANDWICHES

Two sunny side up eggs on toast with a cup of fresh fruit.

BROKEN YOLK WITH BACON* White cheddar, bacon.....	10.95
BROKEN YOLK PETITE CHOU* Sautéed mushrooms, brie	10.25
FILET BROKEN YOLK* Sliced filet, white cheddar.....	17.95

ADD AVOCADO FOR 1.60

ADD ORA-KING CLEAR WATER SMOKED SALMON FOR 5.95

OMELETTES

Omelettes are served with seasonal greens dressed in a mustard vinaigrette and your choice of toast. For Udi's Whole Grain Gluten Free toast add 1.50. Egg white omelettes for 1.00 additional. Frites may be added for 2.95. No substitutions.

OMELETTES Toast, seasonal greens.....	11.25
EVERYONE'S FAVORITE Potatoes, bacon, crème fraîche, white cheddar	
THE HIPPIE WITH A BENZ Spinach, tomatoes, mushroom, Feta	
THE FRENCHIE Ham, caramelized onions, horseradish, Swiss	
PETITE CHOU Jowl bacon, mushrooms, Brie	
OMELETTE OF THE DAY Chef's selection. No substitutions.	
OMELETTE Three eggs, three ingredients, toast, seasonal greens.....	11.25
INGREDIENTS Bacon, Ham, Merguez Sausage, Jowl Bacon, Swiss, Brie, Feta, Goat Cheese, White Cheddar, Crème Fraîche, Tomatoes, Mushrooms, Avocado, Red Onion, Peppers, Caramelized Onion, Spinach, Arugula, Jalapeño, Fresh Chives, Horseradish, Salsa, Local Folks Grainy Mustard	1.60/each

BREAKFAST SPECIALTIES

BRIOCHE FRENCH TOAST Warmed syrup, sugared pecans, powdered sugar. With a cup of fresh fruit	8.95
SMOTHERED FRIED CHICKEN Toasted English Muffin served open-faced, mushroom duxelle, sunny side up egg	14.95
SOUTHERN BREAKFAST Grits, seasonal vegetables, mushrooms, two sunny side up eggs.....	12.95
Add Merguez sausage.....	1.60

ODDS AND ENDS

FRESH FRUIT SALAD	4.50 / 7.25
With premium vanilla Greek yogurt.....	5.75 / 7.50
PATACHOU GRANOLA Sundried Michigan cherries, raisins, almonds, toasted oats. Bowl with whole, skim, or almond milk 5.95 // With yogurt 7.50 // With fresh fruit 7.95 // With fresh fruit and yogurt 8.50	
OLD-FASHIONED OATMEAL Bowl with brown sugar, whole, skim, or almond milk 5.95 // With fresh berries, bananas 7.95 // Side of sugared pecans, almonds or raisins 1.00	

CHAMPAGNE COCKTAILS

- PATACHOU PEACH ELIXIR Patachou Private Label Prosecco,
Wilks & Wilson peach elixir
MIMOSA Patachou Prosecco, orange juice
FRENCH 75 Patachou Prosecco, Cognac, lemon, gomme
KIR ROYALE Patachou Prosecco, raspberry essence
LAVENDER Patachou Prosecco, lavender syrup
DEATH IN THE AFTERNOON Patachou Prosecco, Absinthe, lemon

CHAMPAGNE COCKTAILS ~ 10.00 ^{OR} BY THE PITCHER ~ 36.00

BEVERAGES

- STUMPTOWN COFFEE Refillable while you are here.2.95
ESPRESSO/DOUBLE ESPRESSO2.75/3.50
CAFFÉ MACCHIATO 3.75
CAPPUCCINO/LATTE4.25
AMERICANO4.25
HOT FRENCH CHOCOLATE Frothed milk, dark chocolate,
whipped cream.4.35
PALAIS DE THÉ® HOT TEA Hand picked, premium teas..... 3.25
ICED TEAS Freshly brewed daily2.50
FRESH LEMONADE2.50
ORCHID ISLAND ORANGE JUICE.....2.75/3.75
V8 JUICE, MARTINELLI APPLE JUICE 1.95
SOFT DRINKS Single can serving of Coke®, Diet Coke® and Sprite® ...1.95
SMOOTHIES Daily fresh fruit combinations5.50
VERO SPARKLING WATER.....3.50 1/ 1.25 glass

OUR VERO WATER SYSTEM IS THE WORLD'S GREENEST BOTTLED WATER
• STILL ^{OR} SPARKLING AVAILABLE •

SWEET CRÊPES

Served warm with fresh ingredients.

- HARRISON'S Fresh berries, warm chocolate ganache, crème anglaise.6.75
CHOCOLATE GANACHE Sugared pecans, powdered sugar.....6.25
BROWN SUGAR AND BANANA Bananas, warmed caramel
sauce, slivered almonds.....6.25
FRESH BERRY Fresh berries, vanilla sugar, crème anglaise.....6.25
FRENCH CRÊPES FINES SUCRÉE Cinnamon Sugar, Plain Sugar,
Vanilla Sugar, Whipped cream, powdered sugar..... 3.25
NUTELLA®5.25

DESSERTS

- PAVLOVA Meringue, lemon curd, berries..... 6.95
CHOCOLATE POTS DE CRÈME5.95
HOT FUDGE SUNDAE PETITE CHOU Two scoops of gelato, warm
dark chocolate ganache, housemade brittle, whipping cream..... 7.25
PROFITEROLES Puff pastry, vanilla gelato, dark chocolate ganache.6.95
LEMON TART Shortbread crust, baked lemon curd filling, berries..6.25
HOUSEMADE GELATO Vanilla Bean, Chocolate and Pistachio.
..... Single scoop 3.50 Double scoop 4.25

LOCAL CRAFT BEER

SUN KING SUN LIGHT CREAM ALE 6.00

BLACK ACRE NATURAL LIBERTY
AMERICAN PALE LAGER 6.00

BIER BREWERY PDG
AMERICAN PALE ALE 5.00

FOUNTAIN SQUARE
PREACHER'S DAUGHTER AMBER ALE 6.00

HANDMADE COCKTAILS

FRENCH MARTINI St Germain, Vodka, Lemon Twist, Prosecco 10.00

OLD FASHIONED JTS Bourbon, Averna Amaro, Cherry Liqueur, Orange Liqueur, Bitters, Muddled Orange 11.00

JAPONESE A.E. Dor VS Cognac, Adelaide's Orgeat, Lime Juice, Angostura Bitters, Kirsch Cherry 12.00

TEQUILA MOCKINGBIRD Tequila Blanco, Lime Juice, Orgeat, Lime Zest 10.00

DUCK DUCK GRAPEFRUIT Bluecoat Gin, Grapefruit Juice, Tarragon Syrup,
Hopped Grapefruit Bitters, Grapefruit Twist 10.00

GREEN MIDNIGHT QUEEN Vodka, Green Chartruse, Orange Bitters, Agave, Lemon Juice 11.00

CHAMPAGNE

	DISTINCTION	REGION	GLASS	BOTTLE
Drappier Brut Nature	Pinot Noir	Champagne	25	90
Francois Montand Brut	Colombard/Ugni Blanc	Jura	12	42
Bertrand Brut Rosé	Chard/Chenin Blanc/PN	Limoux	12	42
Larmandier-Bernier "Latitude" Extra Brut	Chardonnay	Champagne		105
Charles Ellner Reserve	Chardonnay/Pinot Noir	Champagne		64
Ruinart	Blanc de Blanc	Champagne		90

OUR CHAMPAGNE COCKTAILS ARE AVAILABLE AT NIGHT ~ PLEASE ASK YOUR SERVER! 10.00 ^{OR} BY THE PITCHER ~ 36.00

VINS BLANC

Paul Mas
Marius (by M. Chapoutier)
Cedrus
Domaine Montrose
Chateau de la Ragotière
Chateau Thieuley Blanc
Olivier Leflaive "Les Setilles"
Jean Max Roger
Domaine du Chalet Pouilly
Clos St Magdeline
Heitz Cellars

DISTINCTION	REGION	GLASS	1/2 BOTTLE	BOTTLE
Picpoul de Pinet	Languedoc	8	16	26
Vermentino/Terret	Roussillon	10	20	34
Colombard/Ugni Blanc	Gascogne	9.50	19	32
Viognier	Languedoc	9	18	30
Muscadet	Loire	11	22	38
Semillion/Sauv Blanc	Bordeaux	10	20	34
Chardonnay	Burgundy	15	30	54
Sauvignon Blanc	Sancerre			40
Chardonnay	Saint Veran			48
Marsanne/Ugni Blanc	Provence			42
Chardonnay	Napa Valley			52

VINS ROSÉ

Domaine Fontaine

DISTINCTION	REGION	GLASS	1/2 BOTTLE	BOTTLE
Grenache Gris	Corbieres	10	20	34

VINS ROUGES

Villa Ponciago Fleurie la Reserve
Chateau des Deux Rocs
Coudray Montpensier
Drouhin Cotes du Nuit Villages*
Scala Dei
Jean Luc Baldes
E. Guigal
Chateau St Sulpice
Chateau Barreyre
Domaine du Cayron*
Bouchard Pere & Fils
Joseph Drouhin
Nicolas Perrin
Bois de Boursan
Goldschmidt Vineyards
*Coravin Pour

DISTINCTION	REGION	GLASS	1/2 BOTTLE	BOTTLE
Gamay	Beaujolais	12	24	42
Grenache/Syrah	Cabrières	9	18	30
Cabernet Franc	Chinon	11	22	38
Pinot Noir	Burgundy	18	36	66
Garnatxa	Priorat (SP)	12	24	42
Malbec	Cahors	10	20	34
GSM	Cotes du Rhone	12	24	42
Right Bank Bordeaux	Saint Emilion	10	20	34
Left Bank Bordeaux	Medoc Superieur	13	26	46
GSCM	Gigondas	22	44	82
Pinot Noir	Borgogne			42
Pinot Noir	Gevrey-Chambertin			95
Syrah	Crozes Hermitage			72
Grenache/Mouvedre/Syrah	Chateaufort du Pape			76
Cabernet Sauvignon	Oakville			85