

Happy Hour

COLD

CHARCUTERIE – 14

Chef Selection of Cheese, Saucisson, Patè, Jambon, Cornichons

CHILLED OYSTERS – 10

Market Oysters, French 75 Mignonette, Cucumber

EGGS JEANETTE – 10

*Seared Deviled Eggs, Cornichons, Caviar,
Dijon, Parsley Vinaigrette*

HOT

OYSTERS CLASSIQUE – 12

*Broiled Market Oysters, Butter, Garlic, Shallots,
Parsley, French Baguette*

CHEESESTEAK MORNAY – 14

Seared Tenderloin, Fried Shallots, Gruyère Cream Sauce, Ficelle

PETITE CROQUE MONSIEUR – 11

French Ham, Gruyere, Béchamel, Brioche

FRITES AU POIVRE – 14

Fries, Seasoned Tenderloin, Classic Peppercorn Sauce

Kitchen Opens at 5PM

Happy Hour

COCKTAILS

MINI-TINIS

8 each or flight of three – 21

PASSION, *Vanilla Vodka, Chinola, Lime, Simple*

CITRON, *Citron Vodka, Lemon, Simple*

FRENCH, *Tito's, Chambord, Pineapple Juice, Lemon*

CAFE, *American Harvest Vodka, Espresso*

PAPER PLANE, *Maker's Mark, Amaro, Aperol, Lemon*

IMPÉRATRICE, *Empress Gin, St-Germain, Lemon, Simple*

LAST WORD, *Green Chartreuse, Marachino Liqueur, Lime*

SEASONAL CLARIFIED MILK PUNCH

LAIT FRANÇAIS – 12

*Courvoisier VSOP, Grand Marnier,
Earl Grey Tea, Star Anise*

LAIT D'ÉTÉ – 12

Gin, Cucumber, Mint, Lime