

## HORS D'OEUVRE

|  |              |
|--|--------------|
| <b>Les Huitres Fraiche*</b> .....  | <b>12/18</b> |
| Fresh oysters on the half shell with Champagne mignonette.                     |              |
| <b>Escargots à la Bourguignonne</b> .....                                      | <b>12</b>    |
| Baked escargot in a garlic and parsley butter.                                 |              |
| <b>Assiette de Fromages</b> .....  | <b>14</b>    |
| Plate of five assorted cheese served with fresh fruit.                         |              |
| <b>Assiette de Charcuterie</b> .....   | <b>15</b>    |
| Plate of assorted French charcuterie served with cornichons and Dijon mustard. |              |
| <b>Salad Maximilien with Roquefort</b> .....                                   | <b>9</b>     |
| Mixed greens with tomatoes, croutons and vinaigrette                           |              |
| <b>Soupe à l'Oignon</b> .....  | <b>6/8</b>   |
| <b>Soupe du Jour</b> .....   | <b>8/11</b>  |

## LES ENTREES

|  |           |
|--|-----------|
| <b>Pacific Northwest Salad</b> .....   | <b>18</b> |
| Smoked salmon and sea bass, Dungeness crab, avocado, cherry tomatoes and toast over arugula, dressed in Dijon vinaigrette. |           |
| <b>Croque-Monsieur*</b> .....  | <b>11</b> |
| Black forest ham, béchamel, and cheese sandwich. Salad.  |           |
| <b>Fougasse Vegetarian</b> .....   | <b>14</b> |
| Brioche flat bread, topped with crème fraîche, tomato, basil, onions and goat cheese. Arugula salad.                       |           |
| <b>Fougasse Paysanne</b> .....   | <b>15</b> |
| Brioche flat bread, topped with crème fraîche, bacon, onions, potatoes and Comté cheese. Arugula salad.                    |           |
| <b>Les Moules Marinière</b> .....  | <b>16</b> |
| Penn Cove mussels steamed with butter, white wine, shallots, garlic, and parsley.  |           |

## VINS EN CARAFE

### BLANC

|      |      |
|------|------|
| 1L   | \$35 |
| 1/2L | \$18 |
| 1/4L | \$11 |

### ROUGE

|      |      |
|------|------|
| 1L   | \$40 |
| 1/2L | \$21 |
| 1/4L | \$12 |

### ROSÉ

|      |      |
|------|------|
| 1L   | \$37 |
| 1/2L | \$19 |
| 1/4L | \$12 |

## OPEN 7 DAYS A WEEK: LUNCH/DINNER

### MON.-THUR.:

11:30AM-3:30PM  
& 5:30PM-10PM

### FRI.-SAT.:

11:00AM-3:30PM  
& 5:30PM-10PM

### SUNDAY:

11:00AM-3:00PM  
& 5PM-9PM

### HAPPY HOUR

MON.-FRI.: 5-7PM  
SATURDAY 8-10PM

*Parties of five or more a suggested 18% gratuity may be added for your convenience. Extra Bread \$1. Split Entrée \$3*

*\*Consumption of raw eggs fish or beef may result in food-borne illness.*