

39 RUE DE JEAN

BAR  CAFE

MUSSELS

SIX PREPARATIONS

8/14

Meunière	white wine, shallot, parsley
Bacon Blue Cheese	bleu cheese broth, lardon
Pesto	garlic, basil, olive oil
Red Curry	mild curry, coconut milk, cilantro
Provençal	stewed tomato, fennel
Vegetable Cream	squash cream, white wine

STARTERS

ESCARGOT	11
garlic and parsley butter	
SHRIMP COCKTAIL	14
jumbo shrimp, scratch cocktail sauce	
MEAT AND CHEESE BOARD	21
infused honey, cherry reduction, house pickles, mustard, basil oil	
BEEF TARTARE*	13
hand-cut, Dijon dressing, quail egg	
FOIE GRAS	16
cherry reduction, pistachio, arugula	
CRISPY PORK BELLY	13
pear butter, bleu cheese, cornichon	
CALAMARI	11
napa cabbage, creamy cider vinaigrette	
OYSTERS	mkt

SANDWICHES

served with hand-cut frites

RUE DE JEAN BURGER*	15
house ground, smoked gouda, demi glace, truffle aioli	
CLASSIC BURGER*	15
choice of cheddar, swiss, romaine, tomato, red onion, and bacon	
DUCK CONFIT	16
port-cherry reduction, arugula, goat cheese	
BRAISED BEEF	18
boneless short rib, caramelized onions, red wine demi sauce	
CROQUE MONSIEUR	15
ham, Gruyère, whole grain mustard, topped with Mornay sauce	

SOUPS & SALADS

FRENCH ONION SOUP	8
caramelized onions, Gruyère crouton	
TOMATO BASIL BISQUE	8
stewed tomatoes, garlic, basil oil	
RUE SALAD	9
mixed greens, tomatoes, cucumber, red onion, red wine vinaigrette	
CAESAR SALAD	9
romaine, parmesan, crostini	
WEDGE SALAD	9
iceberg, lardons, tomato, red onion, blue cheese, scallion	
FRIED GOAT CHEESE	11
roasted beets, parmesan, white balsamic vinaigrette	

SIDE DISHES

Whipped Potatoes	6
French Green Beans	6
Truffle Frites with Demi Glace	6
Potatoes au Gratin	7
Baby Carrots	7
Asparagus	7
Garlic Spinach	7

STEAK FRITES*

Cut in house, served with hand cut frites & demi glace

6 oz FILET MIGNON	28
10 oz FILET MIGNON	34
12 oz NEW YORK STRIP	28

STEAK ADDITIONS

Foie Gras	12
Garlic Butter Shrimp	8
Roasted Mushroom Meunière	6
Bleu Cheese Crust	4
Horseradish Crown	3
Caramelized Bleu Onions	3

ENTRÉES

CHICKEN CORDON BLEU	25	SEAFOOD STEW	28
cured ham, Gruyère cheese, house pasta, parmesan cream, haricot verts, greens		saffron broth, shrimp, fish, mussels, clams, fish stock, tomatoes, potatoes, leeks	
COQ AU VIN	26	BRAISED SHORT RIB	28
red wine braised leg of chicken, lardons, pearl onions, mushrooms, asparagus, potato purée		potato purée, sautéed spinach, red wine demi	
SEARED SEA SCALLOPS	28	BONE IN PORK CHOP*	28
house pasta, roasted mushrooms, stewed tomatoes, arugula, parmesan cream, candied lemon		caramelized onion and bleu cheese, haricot verts, potato purée	
SHRIMP AND GRITS	27	PAN SEARED RIBEYE*	34
tomato cream sauce, trinity, lardon		roasted new potatoes, asparagus, bleu cheese	
BRAISED RABBIT	28	DUCK CONFIT	27
parmesan truffle polenta, mustard jus, baby carrots		parmesan truffle polenta, ratatouille, roasted mushroom meunière	
PAN SEARED SALMON*	26	BEEF BOURGUIGNON	29
crispy skin salmon, potatoes au gratin, sautéed spinach, lemon aioli		baby carrots, pearl onions, lardons, potato purée, red wine demi	
CHEF'S VEGETABLE PLATE	20	CRISPY FLOUNDER AND FRITES	25
goat cheese and honey crepes, mushroom meunière, stewed vegetables, arugula, crispy leeks		fried flounder, house cut frites, house slaw	

CHEF DE CUISINE BEN BEASLEY GENERAL MANAGER JG CURRY, CSW, WSET II

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.