

Le Mayne

HORS D'OEUVRES

Beef Tartare, Aioli, Fresh Horseradish, Chili Oil, Sunchokes	18
Wild Mushroom Vol au Vent, Parmesan, Cognac	17
Bone Marrow & Escargot, Pickled Onions, Herbs	23
Pate Campagne, Cornichon, Dijon, Herb Crackers	16
Blue Crab au Gratin, Espelette, Grilled Bread	26

SOUP & SALADS

Onion Soup, Gruyere, Sourdough, Veal Stock	12
Gulf Shrimp Bisque, Brandy, Cream Fraiche	14
Petite Lettuces, Green Goddess, Radish	13
Frisee Salad, Goat Cheese, Crispy Ham, Shallot Vinaigrette	14

ENTREES

Chicken au Riesling, Bacon, Spring Vegetables, Creme Fraiche	35
Steak Frites, Prime Denver, Chasseur Sauce, Hand Cut Fries	46
Gulf Tuna Niçoise, Farm Egg, Haricot Verts, Olives, Fingerlings	37
Beef Short Rib Carbonnade, Pearl Onions, Baby Carrots	38
Duck Confit, Lima Beans, Preserved Lemon, Spring Onion Pistou	39
Gulf Fish Courtbouillon, Tomato Fumet, Rice Fritter	MP

SIDES

House Baked Bread, Cultured Butter	8
Local Vegetable Meuniere	10
Hand Cut Fries, Aioli	8
Black Eyed Pea Cassoulet, Toulouse Sausage	10

A 3% employee wellness fee is applied to all checks. This assists us in providing health insurance to our team at no cost to them. This charge is optional and can be removed upon request

WINE

SPARKLING

Pinot Meunier/Pinot Noir/Chard.	28
Champagne. <i>Tribaut-Schloesser NV</i>	
Pinot Noir/Chard/Chenin Blanc.	16
Limoux. <i>Cote Mas NV</i>	
Gamay. Lorraine.	18
<i>Domaine Lelievre Leucqois Rose NV</i>	

WHITE

Melon de Bourgogne. Muscadet.	15
<i>Chateau de la Ragotiere '22</i>	
Chardonnay. Burgundy.	16
<i>'Macon-Villages De La Grande Burette' Domaine Perraud '22</i>	
Sauvignon Blanc/Viognier.	15
Pays d'Oc. <i>'Micro Cosmes' St. Cosmes '23</i>	

ROSE

Grenache/Cinsault/Syrah	16
Provence. <i>'La Cuvee des Annibals' Chateau des Annibals '23</i>	

RED

Gamay. Brouilly.	15
<i>Chateau de la Terrieres '20</i>	
Pinot Noir. Burgundy.	20
<i>Joseph Drouhin Bourgogne '22</i>	
Cabernet Franc. Chinon.	16
<i>'Messanges' Pallus '22</i>	
Syrah/Grenache/Mourv. Rhone.	16
<i>'La Solitude' Domaine de la Solitude '23</i>	
Merlot/Cabernet Sauvignon.	18
Bordeaux. <i>'Cuvee Raphael' Chateau de Parenchere '21</i>	

COCKTAILS

Calvados Spritz	16
<i>Coquerel VS, Apricot, Lemon, Cider</i>	
Nuit de Mure	18
<i>Cognac, Blackberry, Cacao, Habanero Tincture</i>	
Agave En Fleur	16
<i>Blanco Tequila, Cassis, Elderflower, Lime, Cardamom, Rosewater</i>	
Cocktail Marseillais	16
<i>Pastis, Rum, Orgeat, Ginger, Mint, Lime</i>	
La Louisiane	17
<i>Rye, Benedictine, Carpano Antica, Absinthe, Bitters</i>	
Yellow	17
<i>Suze, Gin, Coiron Jaune, Lemon</i>	
Roffignac	17
<i>Blanche Armagnac, Cap Corse Blanc, Raspberry Shrub, Soda</i>	

BEER

Kronenbourg '1664 Blanc'	8
<i>French Lager</i>	
Urban South 'Paradise Park'	8
<i>American Lager</i>	
Parish Brewing 'Dr. Juice'	8
<i>Citrus IPA</i>	
Chimay 'Rouge Premiere'	10
<i>Belgian Dubbel Ale</i>	
Aval Rose Cidre	8
<i>French Cider</i>	

SANS ALCOHOL

N.A. Aperol Spritz	10
N.A. Elderflower Spritz	10
Suze & Tonic N.A.	10
Stella Liberte 0.0	8
Iced Tea	4
Espresso	5
Latte	7