

CHARLESTON, SC • SAVANNAH, GA

39 RUE DE JEAN

BAR  CAFE



HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onion broth, crouton	8.99
TRUFFLE POTATO SOUP velvety purée, chive crème fraîche	7.99
MESCLUN SALADE baby greens, candied nuts, aged vinaigrette Add goat cheese 1.99 duck confit 4.99 chicken shrimp salmon 6.99 bleu cheese 1.50	8.99
FRISÉE LYONNAISE* frisée, bacon lardons, poached egg	7.99
BEEF TARTARE* chopped by hand, crostini, arugula salad	12.99
FOIE GRAS TERRINE sweet spiced apple butter, toasted brioche	17.99
CHARCUTERIE ASSORTIES house-made sausage, pâté, and rilette	Half 12.99 Full 19.99
DUCK FAT PARISIAN GNOCCHI Beech mushrooms, goat cheese, watercress	12.99
FRIED GOAT CHEESE SALAD baby arugula, beets, balsamic vinaigrette	10.99
ESCARGOTS in garlic and parsley butter	9.99
ASSIETTE À FROMAGE resourced by goat. sheep. cow...1oz each	17.99

LES ACCOMPANIMENTS

Pommes Purée	5.00
Pommes Frites	6.00
Truffle Pommes Frites	7.50
Pommes Dauphinoise	6.00
Fried Brussels Sprouts	6.00
Haricots Verts	5.50
Grilled Asparagus	6.50
Béarnaise or Aioli	1.50

THERE IS A \$2 CHARGE FOR
SUBSTITUTING MENU ITEM SIDES

LES ENTRÉES

TROUT AMANDINE pommes purée, haricots verts, toasted almonds, brown butter	24.99
SEARED SEA SCALLOPS white bean puree, broccolini, hazelnut brown butter, espelette pepper	29.99
NY STEAK FRITES maître d'hôtel butter pommes frites	29.99
AU POIVRE STYLE	30.99
BRAISED RABBIT white wine, crème fraîche, whole grain mustard, pommes dauphinoise	28.99
GRILLED SALMON* lentils, wilted spinach, beurre rouge	26.99
BISTRO STEAK PISTOU* fingerling potatoes, carrots, parsnips, asparagus, basil pistou.	25.99
CHICKEN FRANÇAISE	24.99
herb gnocchi, roasted tomatoes, fresh basil, pearl onions, lemon caper sauce	
HARISSA BRAISED LAMB	25.99
tomatoes, onion, carrot, chickpeas, zucchini, cilantro	
8oz FILET MIGNON ROQUEFORT pommes frites	33.99
BLACK TRUFFLE PANISSE	24.99
bric, cauliflower, mushroom, squash, artichoke	
SHRIMP PROVENÇAL	24.99
sautéed shrimp, penne pasta, garlic, Pernod, tomato, red chili flake, herbs	
BRAISED SHORT RIB	28.99
espagnole sauce, fresh herbs, pommes purée	
10oz BRASSERIE BURGER*	13.99
pommes frites	14.99
Add Roquefort, Gruyere, or Cheddar, mushrooms, caramelized onions, house bacon lardons available	
COQ AU VIN	24.99
chicken braised in red wine with bacon lardons, pearl onions, mushrooms	
DUCK CONFIT	26.99
bacon braised white beans, tomatoes, bread crumbs	

MOULES EN SIX PREPARATIONS

Marinière	white wine, shallot, parsley
Bacon Blue Cheese	white wine garlic broth
Pistou	garlic, basil, and olive oil
Curry	mild curry and coriander
Aioli	classic garlic broth
Vegetable Cream	white wine, shallot, cauliflower cream
BOWL 11.99	GRANDE 16.99

PLATEAU

De Fruits de Mer*

Plateau for 2 people 40.00

Plateau for 4 people 75.00

Plateau includes crab cocktail,
oysters, shrimp, clams, lobster,
and a trio of sauces



THE RAW BAR*

Littleneck Clams 9.99	Crab Cocktail p.d.
Shrimp Cocktail 13.99	Oysters p.d.

SUSHI*

Hamachi-Yellowtail	5.99
Unagi-BBQ Eel	6.99
Tataki-Tuna	5.99
Sake- Salmon	4.99
Maguro- Tuna	5.99

MAKI OR TEMAKI*

Spicy Salmon Roll	9.99
Rainbow Roll	12.99
Black Dragon Roll	15.99
Crab Delight Roll	14.99
TNT Roll	13.99
Spicy Crab Roll	13.99
Charleston Roll	11.99
Veggie Roll	7.49
California Roll	7.49
Spicy Tuna Roll	10.99
Tempura Fried Shrimp Roll	10.99

SUSHI SIDES

Edamame	4.99
Seaweed Salad	3.99

PLATS DU JOUR



MONDAY

PAN SEARED CRAB CAKES
roasted red potatoes, asparagus
truffle chive aioli
26.99

TUESDAY

10 oz. PORK CHOP BRITTANY*
caramelized apples, Calvados sauce, red
potatoes, braised cabbage
25.99

WEDNESDAY

DUCK BREAST AU POIVRE*
parsnip puree, haricots verts,
duck jus
27.99

THURSDAY

CRISPY HERITAGE
HALF CHICKEN
smashed red potatoes,
garlic spinach
25.99

FRIDAY

SWORDFISH
GRENOBLOISE
roasted cauliflower,
grilled asparagus,
lemon caper brown butter
26.99

SATURDAY

FILET ROSSINI*
filet mignon, foie gras terrine chopped
truffle, grilled asparagus pommes purée,
demi-glace
34.99

SUNDAY

BOUILLABAISSE
seafood stewed in garlic
white wine, and saffron
crostini and garlic saffron aioli
27.99

EXECUTIVE CHEF
Justin Rambo

GENERAL MANAGER
Shannon Doherty

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IN ADDITION, 100% PEANUT OIL IS USED FOR ALL OF OUR FRIED ITEMS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.