Parc de Ville

Hors D'oeuvres

1/2 DOZEN OYSTERS* (GF) - 18

ESCARGOT burgundy snails, puff pastry, mushroom duxelle, parsley-garlic butter - 18

MOULES steamed mussels, white wine, dijon, pastis, cream (GF) - 21

LA CACHAT provençal goat cheese, honey, lavender, figs (VE) - 13

PÂTÉ DE CAMPAGNE country pork pâté, cornichon, whole grain mustard - 16

FOIE DE VOLAILLE chicken liver parfait, madeira gelée, toast - 15

CHEF'S TRIO OF FINE CHEESES pecan-raisin bread, honey, & toasted pecans (VE) - 13

Soups & Salads

SALADE MAISON gem & bibb lettuces, fines herbs, shaved radish, bistro vinaigrette (VG, GF) - 10

SALADE CÉSAR gem lettuce, parmesan dressing, garlic breadcrumbs, boquerones - 14

SALADE FRISÉE * bacon lardons, croutons, poached egg, green apple, basil — 15

SOUPE À L'OIGNON GRATINÉE LYONNAISE - 14

SOUPE DU JOUR house made seasonal soup - 13

SOUPE & SALAD half salad maison and soupe - 18

Mains

BISTRO SMASH BURGER * two patties, club sauce, lettuce, american cheese, herby pickles - 18

CROQUE MADAME * grilled ham & gruyère sandwich, fried egg, sauce mornay - 17

CHEVRE & TOMATO whipped chevre, roasted tomatoes, fresh herbs, balsamic glaze (VE) - 16

SALMON TARTINE * smoked salmon, country toast, herbed boursin, egg, capers, pickled onion — 18

sandwiches served with frites, fresh fruit, salad maison, caesar + 2, chef's vegetables + 2

OMELETTE local eggs, fines herbes, gruyère, frites (VE, GF*) - 15

CRÊPES crème fraîche, strawberries, lemon cream (VE) — 18

BRONZINO mediterranean seabass, ratatouille, bilbaina oil (GF) - 32

STEAK FRITES* pan roasted skirt steak, sauce béarnaise, frites (GF*) - 31

BUCATINI PROVENCAL pistachio pistou, roasted tomato, basil, pecorino (VE) - 21

Côtés

Fresh Fruit (VG, GF) - 8 | Chef's Vegetables (VE, GF) - 8 | Frites (VE, GF*) - 5

Side Salad Maison (VG, GF) - 5 | Side Ceasar - 7

Bacon - 5 | Two Eggs (VE, GF) - 6

Please be considerate of our 1hr 45min dining policy
20% gratuity included on all checks, 22% on parties 8+

VE - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | GF* - we share our fryer oil with gluten ingredients

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food borne Illness.

Parc de Ville

Bière & Cidre

Mahou, Lager, Spain - 5.1% - 8
Parkway, Chocolate Orange Stout, VA - 7% - 8
Hi-Wire Mosaic IPA, 6.9% - 10
Eastciders Original Dry Cider, TX, GF - 5% - 10
Jiant Hard Kombucha, GF - 5% - 10
Partake Blond, Non-Alcoholic, <0.5% - 7

Mocktails & Sans Alcool

Ginger Pomegranate Smash - 12
Honey Lemon Spritz - 12
Smeraldina Sparkling Water (1L) - 12
San Pellegrino Aranciata (11.5oz) - 5
Freshly Squeezed House Lemonade - 7
House Brewed Iced Tea - 5

Vins

SPARKLING	**GL**	**BTL**
Vouvray | Christophe Thorigny, Méthode Traditionnelle, Brut (2018)	14	56
Sparkling Rosé | Domaine de Martinolles, *Le Berceau* (NV)	15	60
Champagne | R. Dumont & Fils, Brut (NV)	25	100
BLANC		
Pinot Grigio | MonVin, Italy (NV) | *ON TAP*	10	40
Melon de Bourgogne | Les Bêtes Curieuses, *Sur Granit*, Muscadet Sèvre-et-Maine (2020)	12	48
Chenin de Loire | Domaine du Pas Saint Martin (2022)	14	56
Sauvignon Blanc | Domaine Francis Blanchet, *Cuvée Silice*, Pouilly-Fumé (2022)	18	72
Chardonnay | Landmark Vineyards, Sonoma (2021)	18	72
ROSÉ		
Domaine La Luminaille, *Apis*, Rosé (2022) | Southern Rhône, FR	14	56
ROUGE		
Côtes du Rhône | Demazet Vignobles (2020) | *ON TAP*	10	40
Gamay | Domaine Paul Durdilly, *Les Grandes Coasses*, Beaujolais (2022)	11	44
Pinot Noir | Château Garnerot, *Terres de Garnerot*, Bourgogne (2020)	19	76
Cabernet Sauvignon | Ancient Peaks, Paso Robles, CA (2020)	15	60
Grenache Blend | Château Coupe-Roses, Minervois Bastide (2021)	15	60
Bordeaux | Château Rouge Le Mayne (2021)	18	72

Cocktails Maison

Mimosa orange, honey lemon, or pomegranate - 13
pour le tableau - 60
French 77 st. germain, fresh lemon, sparkling wine - 13
Bloody Mary titos, house made bloody mary mix - 15
Espresso Martini tito's vodka, grand marnier, espresso - 17
French Connection Coffee ansac vs cognac, amaretto, americano, whipped cream - 17
Rose Window capitoline rosé vermouth, st-germain, lemon, sparkling wine - 14
French Martini tito's vodka, crème de cassis, pineapple juice - 15
Bittered Bee's Knees citadelle gin, honey, lemon, cynar - 15
Desperado mezcal, grand marnier, pomegranate, lime, mole bitters - 16

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Corkage Fee

We offer a wine list curated by our sommelier to complement our French bistro cuisine,
but we welcome guests to bring their own bottles of something special or otherwise not available on our list.
Corkage fee is $35 per bottle ($70 per magnum), with a two bottle maximum per party.