



Appetizers

ESCARGOTS DE BOURGOGNE 12
With Pernod-garlic butter.

FRIED OYSTERS Market Price
On a bed of spinach and brie cheese finished with horseradish aioli.

FRIED CRAB CLAWS Market Price

Soups & Salads

FRENCH ONION SOUP 5 | 8

SOUP OF THE DAY 5 | 8

ANJOU SALAD 4 | 8
Mixed greens with bacon, tomato and red onion, topped with goat cheese croutons.

CLASSIC CAESAR 11
With chicken. 17 | With salmon. 18

BISTRO SALAD 13
Avocado, tomato, mixed greens, red onions, bacon, blue cheese and hearts of palm.
With chicken. 19 | With salmon. 20

Special Entrees

CITRUS CHICKEN 23
Citrus marinated bone-in Ashley Farms chicken breast served with spinach, mushrooms and diced tomatoes on a bed of garlic mashed potatoes.

SHELLFISH STUFFED FLOUNDER 26
Served with garlic mashed potatoes and fresh vegetable.

BRAISED LAMB SHOULDER 24
Over a bed of seasonal vegetables and natural jus.

COMPLIMENTARY FRENCH BREAD

All tables will be greeted with one loaf of complimentary French bread for up to four guests. You may request an additional loaf for \$3.

*Message from the Mississippi State Health Department: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Brunch

EGGS BENEDICT 15.5

Poached eggs over Canadian bacon and toasted croissant. Topped with hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or hash browns. | Add lump crab. Market Price

PARISIENNE WAFFLE 17

Belgium waffle topped with shaved ham, asparagus, poached egg and Mornay sauce. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or hash browns.

BILOXI OMELET 18

Crabmeat, shrimp and mushrooms topped with Hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or hash browns.

BACON & CHEDDAR CHEESE OMELET 13.5

Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or hash browns.

BELGIUM WAFFLE 13

Topped with fresh seasonal berries and whipped cream, served with fresh fruit cup.

BEEF PROVENCAL 23

Sautéed hanger steak topped with capers, shallots, tomatoes and scrambled eggs, served with hash browns.

BBQ SHRIMP & GRITS 20

Entrees

QUICHE LORRAINE 14

Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad.

CROQUE MONSIEUR 14.5

Warm French-style ham and cheese on Gil's sourdough bread, topped with Gruyere cheese and béchamel sauce. Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad. | Add an egg. 16

SALMON 18.5

On a bed of spinach topped with tomatoes, onions and mushrooms.

SEASONAL VEGETABLE PLATE 15

Sautéed butternut squash, herb-roasted tomatoes, Portobello mushroom.

With chicken. 21 | With shrimp. 23

For your convenience, a 20% gratuity will be added to parties of eight or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.