

- KITCHEN -
MON - THU 5 PM - 10 PM
FRI & SAT 5 PM - 11 PM
SUNDAY 4 PM - 9 PM

PARTS OF PARIS
 BISTRO & BAR

Est 2012

- SERVICES -
OPEN 7 NIGHTS A WEEK
POP BAR OPEN LATE NIGHT
OUTDOOR SEATING

APPETIZERS

★ **FOIE GRAS** ... 19 / 31
Port wine demi-glace, candied pearl onions, toasted almonds (Glass of Sauternes optional)

PÂTE DE FOIE DE POULET ... 13
Chicken liver pâte, mustard, dill-pickled cucumber

GÂTEAU AU CRABE ... 18
Crab, avocado, tomato/mango lime dressing

BRULÉE DE CRABE ... 14
Soy and sriracha marinated jumbo lump crab, cream cheese, gruyere, toast

ESCARGOT ... 16
Gruyère, aromatics, white wine, herb compound butter

★ **POULPE** ... 15
Baby octopus, soy gastrique, cilantro lime, pickled red onions, endive

★ **PÉTONCLES U10** ... 24
U10 scallops/shrimps, Maine lobster cream sauce, pepper jam, crispy capers

OS À MOELLE RÔTI ... 15
Roasted bone marrow, 3 pepper jam, toast points

★ **STEAK TARTARE** ... 19
Served raw with all classic condiments

★ **QUESADILLA DE CANARD** ... 16
Braised duck, smoked chili, spice jus, pickled red onions, lime

★ **CÔTES VIETNAMIENNES** ... 17
Sweet chili glazed pork ribs, Asian slaw

★ **POITRINE DE PORC** ... 18
Pork belly, crispy kale, pickled beets, whip goat cheese

SOUPS & SALADS

SOUPE À L'OIGNON ... 8
French onion soup

SALADE ROQUEFORT ... 13
Roquefort, walnut & Belgian endive salad

★ **SALADE TUNA NIÇOISE** ... 19
Tuna, olives, capers, hard-boiled eggs, haricot verts, potatoes

CHEVRE CHAUD ... 12
Greens, mixed beets, sun dried tomato, bacon, fried goat cheese, balsamic glaze

ENTRÉES

★ **FILET** (4OZ OR 8OZ) *Chargrilled filet, au poivre or béarnaise (pommes frites or pommes purée)* ... 23 | 39

★ **BURGER AMÉRICAIN** *Blue cheese or cheddar, bacon jam, pickled red onion, pommes frites* ... 15

★ **MOULES FRITES** *Steamed mussels, white wine, aromatics, cream, aioli, hand-cut pommes frites* ... 22

★ **POISSON DE JOUR** *Fish of the Day (Ask Server)* ... M/P

CANARD CONFIT *Duck confit, Grand Marnier gastrique, haricot verts, pomme purée* ... 27

★ **CARRÉ D'AGNEAU** (HALF OR WHOLE) *Lamb rack, blueberry/mint chutney, pommes purée, haricot verts* ... 26 | 48

★ **CUISSE DE POULET** *Grilled rosemary chicken leg, aioli, pommes frites* ... 20

VEGETARIAN CASSOULET *Vegan sausage, white beans, duxelles mushroom* ... 16



★ CHEZ POP WEEKLY ★



MONDAY | LUNDI

Locals Favorite Pastime 50% off Appetizers!

TUESDAY | MARDI

★ *Steer It Up Beouf Bourguignon* ... M/P

WEDNESDAY | MERCREDI

★ *Party Like a 'Lobstar' Homard Meunière* ... 24

THURSDAY | JEUDI

★ *Happy as a Clam Palourdes (Chef's recipe)* ... M/P

FRIDAY | VENDREDI

★ *TGIF Bouillabaisse!* ... M/P

SATURDAY | SAMEDI

★ *Make No 'Mistake' Night (Chef featured steak)* ... M/P

SUNDAY | DIMANCHE

'Itsa' Pasta Soirée Mon Ami (Ask Server) ... M/P

DESSERTS & CHEESES

PLATEAU DE DESSERT ... 17
Sampler (Chef's Choice)

LES FROMAGES ... 12
Assorted cheeses, seasonal condiments

BAIES ET CRÈME GLACÉE ... 9
Berries and housemade ice-cream

MOUSSE AU CHOCOLAT ... 6
Salted caramel, dark chocolate

CRÈME BRÛLÉE ... 9
French classic with vanilla bean

CRÊPE SUZETTE ... 9
Crepe, orange sauce, Grand Marnier, vanilla ice-cream

TRUFFLES AU CHOCOLAT ... 8
Assorted chocolate truffles and berries

CRÊPE NUTELLA ... 9
Chocolate hazelnut spread, butterscotch, macadamia nut

GOOD FOOD TAKES TIME
... PLEASE BE PATIENT

LAISSEZ LES BONS TEMPS ROULER!

RELAX, INDULGE AND
... LAUGH A LITTLE