

Toulouse
Petit

Kitchen

Lounge

and

Universe

Daytime Menu

A
tour
de
force
menu
of
cuisine.

A Robust Selection of NA Beverages

Non - Alcoholic Mocktails

Cucumber Gimlet	13
dhos na gin, rosemary syrup, lime juice	
Monday Mezcal Mule	13
monday na mezcal, lime, ginger beer	
Mojito	13
muddled lime, mint, simple syrup, soda	
Pathfinder Old Fashioned	13
pathfinder na, wilfred's aperitivo, simple syrup	
Seedlip Elderflower Collins	13
seedlip garden 108, eldflower na, lemon juice, lavender syrup	
John PW Collins	13
pathfinder na, wilfred's aperitivo, lemon, soda	
Mildred Spritzer	13
wilfred na spirits, wilfred bitters, simple syrup, soda, orange	
Hugo Mint Spritz	13
elderflower na liqueur, mint, lime, soda	
Lucano Rosemary Libre	13
lucano na amaro, rosemary syrup, lime, cola	

* These mocktails are \$11 during Happy Hour.

Non Alcoholic Beverages

Coke, Diet Coke, Coke Zero, 7 up	5
Perricone Lemonade: Regular, Strawberry, Peach	6
Iced Tea	3.50
Arnold Palmer (with one refill)	5
Perricone Juice: Fresh Squeezed Orange, Grapefruit, Apple	6.50
Cock & Bull Ginger Beer	6
Abita Cane Sugar Root Beer	6
Hot Tea: Earl Grey, Chamomile, Peppermint, Jasmine,	5.50
Sencha Green, English Breakfast	
French Press in a Stainless Vacuum	Large 10.50 / Small 6.50

Bottled and Canned Beer

Abita Amber 12 oz.	New Orleans, Louisiana	7.50
Abita Turbo Dog 12 oz.	New Orleans, Louisiana	7.50
Ninkasi Lager 16 oz.	Seattle, WA	8.50
Seapine Pilsner 16 oz.	Seattle, WA	8.50
Paulaner Hefeweizen 16.9 oz.	Munich, Germany	8.50
Hellbent IPA 16 oz.	Seattle, WA	8.50
Guinness Stout 16 oz.	Dublin, Ireland	9.50
Kostritzer Black Lager 16.9 oz.	Thuringia, Germany	9.50
Miller Lite 12 oz.	Milwaukie, Wisconsin	6.50
Yonder Hard Cider 16 oz.	Wenatchee, Wa	9.50

Non Alcoholic Beers & Wine

Bit Burger 0.0 na 16.9 oz	Bitburg, Germany	8
Corona na 12 oz	Monterrey, Mexico	8
Best Day West Coast IPA na	California	8
Noughty na Sparkling Wine	Spain	12
Serena 0.0 na Sauvignon Blanc	Chile	10

The New Toulouse Happy Hour and Late Night Menus

Over Fifty Cocktails made with Premium Spirits for \$11 to \$12

Another Twenty Five Super Premium Cocktails
for \$13 to \$15 (2 oz. pour avg)

Six Fabulous Wine Selections \$10 to \$12 per glass

All Beers and Ciders \$5.75 Premium Well Spirits \$11

More than Seventy Happy Hour Food

Preparations from \$6 to \$20

Dungeness Crab Rolls \$23 (3 oz.)

Late Night Menu Additions (after 9:30 pm)

Roma Style Pastas: Carbonara,
Amatriciana, Zazzone \$25

LL Rockfish or Fried Gulf Shrimp and Chips \$18 to \$20

Po' Boys, Sliders, and Burgers with Frites \$10 to \$26

St. Helens Flank Steak Bavette on a Hot Forged Steel Plate with
Pommes Frites \$30 (8 oz.)

Served 3:30 pm to 6 pm and 9:30pm to close.

Available in our Lounge and at Bar Top Seating Only.

See Happy Hour Menu for additional conditions.

Wines by the Glass

Champagne and Sparkling by the Glass

Vega Medein Cava, Spain	12.50 / 42
Loredan Prosecco, Italy	13.50 / 45
J Lauren, Burt Rose, France	15 / 47
L 'Incontro Lambrusco, Italy	16 / 52
Charles Orban Champagne, France	19 / 78

White Wines by the Glass

Domaine de Cassagnoles Blanc, France	12 / 40
Le Grand Caillou, Sauvignon Blanc, France	12 / 42
Berres Estate, Riesling Mosel Germany	14 / 47
Montfaucon Côtes du Rhone Blanc, France	15 / 49
L'Ecole, Chardonnay, Columbia Valley	15 / 53
de Buxy Côte Chalonnaise White Burgundy, France	16 / 55

Rosé by the Glass

Les Petites Javelles Terres de Midi, France	12 / 39
Bieler Pere & Fils Bandol, France	18 / 64

Red Wines by the Glass

Cabotte Côtes Du Rhone, France	12.50 / 42
La Croix du Duc Bordeaux, France	14 / 45
Alto las Hormigas Malbec, Mendoza	15 / 47
Tenuta Di Arceno, Chianti, Italy	16 / 64
Illehe Pinot Noir, Oregon	16 / 60
Amavi Cellars Cabernet Sauvignon, Washington	19 / 63

Some of Our Favorite Bottles for Daytime Dining

Sparkling Wines

Nv L 'Incontro Lambrusco, Italy	50
Nv Chateua Sicut Brut, France	55
Nv Steenberg Sauvignon Blanc, South Africa	50
Nv Winston Estate South Down Rose, England	85
Nv Billecart Salmon Rose, France	130

White Wines

2024 Patricia Green, Sauvignon Blanc, Oregon	60
2022 Brewer Clifton Chardonnay, California	75
2023 Chalone Vineyard Chardonnay, California	55
2023 Long Shadow's Poet's Leap Riesling, Washington	45
2023 Baron de Montfaucon Viognier, France	60

Rosé

2024 La Galantin, France	58
2023 Res Fortes Cote du Rousillon, France	60
2023 Daou Rose, California	60

Red Wines

2021 Domaine De Pallus Messanges Rouge, France	48
2019 Thibault Liger-Belair, France	65
2020 La Crianza Rioja, Spain	60
2021 Cedergreen Cellars Pedit Verdot, Washington	65
2020 Grgrich Hills, Cabernet Sauvignon, Washington	85

Toulouse Brunch Cocktail Standards

Creole Bloody Mary housemade mary mix, luksusowa vodka, creole salt	13
Katie Mae luksusowa vodka, elderflower, grapefruit juice, sparkling wine	14
Madame Toulouse deep eddy grapefruit, peach puree, honey syrup, sparkling wine	14
New Deal Pear Brandy Sidecar pear brandy, orchard pear liqueur, orange liqueur, lemon	14
Sayulita Paloma lunazul reposado, passionfruit puree, grapefruit juice, soda	13.50
To Kill a Mule lunazul reposado tequila, lime, cranberry, ginger beer	13
Blu Mule pearl blueberry vodka, elderflower, grapefruit, ginger beer	13
Short and Spicy Margarita lunazul reposado tequila, ancho reyes liqueur, citrus	13.50
Florentine Brunch Cocktail copley gin, aperol, cardamaro, grapefruit, orange bitters, soda	13.50
St. Charles Sangria white wine, peche liqueur, grapefruit, pineapple	12
Botanical Peach Blossom ketel one peach vodka, sage leaves, lemon juice, press	13.50
Big Easy Margarita lunaazul reposado, orange liqueur, lemon, lime, grapefruit	13.50
Naked If I Want To crop cucumber vodka, violette lavender, crème de cassis, soda	13.50

Sparkling Cocktails and Royales

Champagne Mimosa sparkling wine, orange juice pint size large mimosa 15 add grand marnier 5	11
Toulouse French 77 Sparkling Cocktail cava, copley gin, elderflower liqueur, lemon twist	14
Grand Peche Royale giffard peche liqueur, grand marnier, peach puree, sparkling cava	13.50
Abricot Sparkling Cocktail abricot de rousillon, orange liqueur, sparkling cava	13.50
Hugo Mint Spritz giffard elderflower liqueur, mint, lime, sparkling cava, soda	13.50
Sbagliato carpano antica vermouth, aperol, campari, lemon, prosecco	13.50
Classic Kir Royale briottet crème de cassis de violette, champagne rose	14
<u>Brunch Coffee Cocktails</u> All coffee cocktails made with french press coffee, topped with whipped cream	
Café Toulouse brovo chocolate liqueur, grand marnier, bitter truth allspice dram	14
Mudbug Café brovo chocolate liqueur, tuaca, bitter truth allspice dram	14
Lucky and Nutty Irishman jamesons irish whiskey, baileys irish cream, walnut nocino	14
Twilight Café zaya 12 yr rum, borghetti espresso liqueur, walnut nocino	14
Café Boulevardier george dickel rye, borghetti espresso, cardamaro, orange bitters	15

French Quarter Classics

Toulouse Hurricane	13.50
light and dark bounty rums, passion fruit, pineapple, maraschino	
Vieux Carre	14.50
vsop brandy, george dickel rye, benedictine, carpano antica	
Sazerac	14.50
george dickel rye, pernod rinse, peychaud bitters	
Down the Boulevard	14.50
four roses bourbon, aperol, montenegro, carpano antica	
La Louisianne	14.50
george dickel rye, benedictine, carpano antica, pernod rinse, peychaud	
Pres du Quoi	14
zaya 12 yr rum, dickel rye, carpano antica, benedictine, peychaud	
High King Highball	13.50
george dickel rye, aperol, lemon, grapefruit, peychauds, soda	
Bourbon Street Lush	13.50
bounty light rum, dickel rye, vsop brandy, passionfruit, lemon, soda	
Ninth Ward	13.50
four roses bourbon, elderflower, falernum, lemon, angostura, soda	

Toulouse Dinner Classic Cocktails

Contessa Negroni	14.50
copley gin, aperol, cardamaro, orange peel	
Hammond Cocktail	15
pendleton midnight whiskey, brasil de banana, walnut bitters	
Walnut Old Fashioned	14
george dickle rye, walnut bitters, luxardo cherry	

Seasonal Cocktails

Silver Lining	13.50
crop cucumber vodka, elderflower liqueur, lemon, soda	
Pêche Grapefruit 75	13.50
deep eddy grapefruit, giffard pêche, peach puree, lemon, cava	
Hangover Cure #44	14
counter old tom gin, passionfruit puree, lemon, angostura, soda	
Whiskey Abricot Collins	13.50
four roses bourbon, abricot de rousillon, lemon, soda	
Sage and Cucumber Margarita	14
lunazul reposado, orange liqueur, sage leaves, cucumber, lime	
Royal Bermuda Yacht Club	15
zaya 12 yr rum, golden falernum, pineapple, lemon, orange bitters	
Dominican Tormenta	13
bounty dark rum, lime, orange juice, ginger beer	
Rosemary Collins	13
copley london dry gin, rosemary syrup, lemon, soda, orange bitters	
Summer Shack	13
copley gin, lillet blanc, sparkling cava, lemon twist	
Pear a Dox	14.50
grey goose la poire, elderflower liqueur, peach puree, lemon, soda	

White Negroni	15
botanist islay gin, suze alpine liqueur, lillet blanc	
Water Taxi	16
astraea mist gin, brucata amaro, lime juice, honey syrup, soda	

Toulouse Midweek Happy Hour. Most cocktails on this page are \$11 Monday through Friday until 6 pm. See Happy Hour Menu for details and conditions.

Toulouse Beignets

with powdered sugar and chicory anglaise.

Large (10 pc) 16 / Small (5 pc) 11

Seasonal Fruit Plate

Changes with the season. Currently will be some combination of papaya, blueberries, strawberries, bananas, pineapple, cantaloupe, kiwi, grapes. Accompanied with condensed milk vanilla cream.

Large 13.50 / Small 9.50

Bowl of Granola with Fresh Fruit 9.50
with honey vanilla yogurt 13.75

Honey Vanilla Yogurt with Blueberries and Strawberries 9

Toulouse Weekday Brunch Happy Hour

Most of our Brunch Entrée preparations
are just \$17.50! *

Also offering our 'Weekday Breakfast Bundle'

Small French Press Coffee, Two Beignets, and
One Brunch Entrée for \$25 *

Available Monday - Friday, 10 am - 12 pm

Our midweek daytime menu is at our pre-2021 menu prices,
prior to the great inflation. Your incredible support through
the years on the weekends makes our Weekday Happy Hour
Brunch program possible.

Our primary objective for our daytime midweek program is
keeping our staff fully employed. And the increase in
midweek patronage through our Happy Hour program is a
great upport to our staff remaining comfortably employed
during the middle of the week, amidst an environment
where so many of the city's daytime dining options have
closed entirely, and what remains is mostly counter service,
the grocery store, and company provided cafes.

From all of us here at Toulouse Petit, thank you for choosing
to dining with us! We are one of a handful of establishments
remaining in Seattle who provides full service, traditional
dining during the middle of the week.

* Reasonable price supplements will be added for higher
priced brunch menu items. Not available on Holidays.

Brunch Sweet

often ordered to share for the table or as an individual serving

Crème Caramel French Toast
fresh strawberries, pecan butter 17.50

Buttermilk Pancakes (weekends only)
fresh strawberries, wuthrich butter 16.50

Bananas Foster Pancakes (weekends only)
candied pecans, pecan butter 24

Add on to French Toast or Pancakes

Two Eggs and Bacon, Ham or Garlic Fennel Sausage 11.50

Two Eggs 5 Two Fried Eggs with Gruyere 7.50

Two Softly Scrambled Eggs with Leeks, Gruyere, and *Fine Herbes* 8.50

Bacon, Ham or Garlic Fennel Sausage 6.50

Carlton Farms Pork Cheeks Confit (similar to corned beef) 9.50

Vanilla Ice Cream 4.50 Fresh Strawberries, Blueberries or Both 5

Brunch Salads & Sandwiches

Choice of kennebec breakfast potatoes or pommes frites.

Carlton Farms Ham, Smoked Mozzarella and Fried Egg
avocado, iceberg, arugula, romas, fresh herbs mayo 24.50

Toulouse BLT with Avocado Fried Egg Sandwich
applewood bacon, iceberg, arugula, fresh herbs mayo 24

Green Goddess and Avocado Fried Egg Sandwich 20
haas avocado, bibb lettuce, pea shoots, radish, *fine herbes*,
roma tomatoes, red onion, basil aioli

add melted cave aged gruyere 2.25

add applewood bacon or carlton farms berkshire ham 5.50

Crisp and Velvety Croque Madame with Mornay
poached eggs, berkshire ham, cave aged gruyere, macrina bread 25.50

Frisee, Bacon Lardons, and Fingerling Salad *Lyonnaise*
with Two Eggs and *Fine Herbes*
crostini, frisee, potato coins, castelfranco, bacon vinaigrette 23

Grilled Asparagus with Prosciutto San Daniel
with Fennel, Castelfranco, Two Eggs and *Fine Herbes*
crostini, frisee, potato coins, castelfranco, vinaigrette 24

Brunch Hashes

two eggs, kennebec breakfast frites and sriracha ketchup.

Spicy Creole Andouille Hash

housemade tasso and andouille, mama lil's peppers, tomato confit 25

Cured Pork Cheeks Confit Hash

parsnips, kennebec potatoes, arugula, apples, turnips 27

Duck Confit, Brussels Sprouts, and Butternut Squash Hash

parsnips, tomato and garlic confit, kennebec potatoes, chicories 28

Smoked Tombo Tuna and Asparagus Hash

parsnips, tomato and garlic confit, kennebec potatoes, chicories 28

Brunch Poutines with Two Eggs

Choice of norkotah frites or breakfast potatoes, fresh cheese curds, gravy.

Buttermilk Fried Chicken Bites

with Black Pepper Tasso Gravy Poutine

our classic creole dark roux gravy with our housemade tasso 22

with carlton farms ham or breakfast fennel sausage (on side) 5.50

Creole Sausage Gravy Poutine **

fennel sausage, creole spices, cayenne, cream and roux based gravy 19

add buttermilk fried chicken bites 6.50

add carlton farms ham or breakfast fennel sausage (on side) 5.50

Brunch Imperial Mornay and Gruyere

Served on a lumber milled board (made at our shop in Interbay).

English muffins, mornay, cave aged gruyere, *fine herbes* with breakfast potatoes or norkotah pommes frites.

add two eggs to a brunch imperial 5 add sliced avocado 2.50

Dungeness Crab Imperial 3 oz 34 (\$28 for Midweek HH)
5 oz 45 (\$35 for Midweek HH)

Softly Scrambled Eggs

Served with Kennebec breakfast frites and sriracha ketchup.

All composed egg scrambles are prepared softly set with *fine herbes* in accordance with traditional technique.

Acadiana Scramble

dungeness crab, gulf shrimp, andouille, tomato confit, asparagus, garlic confit, leeks, tarragon, creole hollandaise 32

* this item is \$26 for our Midweek Brunch Happy Hour

Housemade Tasso, Asparagus, and Tomato Confit

shallots, garlic confit, gruyere, *fine herbes* 24

'Big Easy' Housemade Andouille Sausage Scramble

holy trinity, tarragon, tasso-black pepper gravy 24

Dungeness Crab and Asparagus Scramble with Mornay

shallots, tarragon, cave aged gruyere, mornay 35

* this item is \$29 for our Midweek Brunch Happy Hour

Smoked Tombo Tuna, Asparagus and Tomato Confit

leeks, tarragon, cave aged gruyere 27

* this item is \$21 for our Midweek Brunch Happy Hour

Gulf Prawns, Tasso and Andouille Scramble

cave aged gruyere, tarragon, leeks, chives 25

Garlic Fennel Sausage, Tomato Confit, and Bleu d'Auvergne

tomato and garlic confit, tarragon, chives, classic mornay 25

Eggs 'Forestiere' with Oyster Mushrooms and Asparagus

truffle oil, cave aged gruyere, *fine herbes*, mornay 24

Piquillo Peppers and Chevre Scramble

fine herbes, arugula, shallots, garlic confit 22.50

Carlton Farms Berkshire Ham, Cave Aged Gruyere, Shallots and *Fine Herbes* with Classic Mornay 24

Cave Aged Gruyere, Leeks, and *Fine Herbes* 19

* Eating raw or undercooked foods can increase your chances of contracting a food borne illness

Creole Brunch Seafood Classics

With two farm fresh eggs. All items in this section are \$20 for our Midweek Brunch Happy Hour unless otherwise noted.

'Barbecued Shrimp' New Orleans with Creamy Grits
paprika, cayenne, lemon, black pepper, garlic, lager 29.50

'Lucy' Gulf Shrimp, Crawfish and Andouille
creamy grits, paprika, garlic, creole seasoning, lemon 31

Gulf Shrimp in a Tomato - Trinity Creole and Two Eggs
creamy grits, white wine, garlic, cayenne, pasta 29

Gulf Shrimp and Andouille Jambalaya and Two Eggs
deep creole flavors, trinity, cayenne, paprika, tomato confit 30

Creole Blackened Rockfish
with Crawfish - Tasso Sauce and Two Eggs
tomato confit, paprika, cayenne, creamy grits 30

Bayou Fisherman's Breakfast
gulf shrimp, 12 rockfish, mussels, crawfish, pernod, *fine herbes* 32
* this item is \$22 for our Midweek Brunch Happy Hour

* Unless otherwise noted, all Creole Brunch Classics are \$20
for our Midweek Brunch Happy Hour program.

Composed Brunch Plates

two eggs, kennebec breakfast frites, and sriracha ketchup.

Chicken Fried Chicken with Creole Sausage Gravy
fennel, cayenne, paprika, housemade buttermilk biscuits 26

Buttermilk Biscuits with Creole Sausage Gravy 19
add carlton farms ham, applewood bacon, or garlic - fennel sausage 6.50

Classic Egg Breakfast
two eggs, kennebec potatoes, choice of meat: carlton farms ham,
applewood bacon, housemade garlic sausage. choice of white,
wheat, rye, or buttermilk biscuit 25

Toulouse Eggs Benedicts

We offer two forms of hollandaise: traditional and 'Acadiana',
which is slightly spicier and higher in acidity made with our
creole spice blend and additional hot sauce and lemon juice.
Served with Kennebec breakfast potatoes.

Carlton Farms Berkshire Ham 26

Cured Pork Cheeks Confit 27
* a similar texture and flavor to corned beef

Florentine with Heirloom Tomatoes and Arugula 24
with Carlton Farms Ham or Applewood Bacon 28

Heirloom Tomatoes and Avocado 24
with Carlton Farms Ham or Applewood Bacon 28

Acadiana Benedict 33
dungeness crab, shrimp, andouille, creole hollandaise
* \$27 at Midweek Brunch Happy Hour

Barbecued Gulf Prawns New Orleans 28
\$19 at Midweek Brunch Happy Hour

Fried Yearling Oysters with Bacon 31
* \$23 at Midweek Brunch Happy Hour

Dungeness Crab and *Fine Herbes* 38
* \$30 at Midweek Brunch Happy Hour

'Eggs Hussarde' with Carlton Farms Berkshire Ham,
Hollandaise, and Shallot Pan Sauce Demi 29

Eggs Clark

eggs clark is a steak eggs benedict with hollandaise
and our shallot pan demiglace

with St. Helens Flank Steak (5 oz) 31
* this item is \$25 at Midweek Brunch Happy Hour

with RR Ranches Rib Eye (5 oz) 35
* this item is \$29 at Midweek Brunch Happy Hour

* Unless otherwise noted, all menu items on this page are \$17.50
for our Midweek Brunch Happy Hour program.

Steak and Eggs on a Forged Iron Plate

Served with two cage-free eggs, sriracha ketchup and basil-parsley chimichurri. Choice of pommes frites or kennebec breakfast potatoes.

The forged iron plates were made at our shop in Interbay by Cayn Thompson, who also made our blown glass lighting and much of the metalwork you see in our decor. The hot iron plate keeps your steak warm throughout your dining experience and brings the traditional steakhouse experience into brunch . . . and since we made the serving wares ourselves it's something that is completely unique to brunch at Toulouse in particular.

St. Helens Flank Steak in a Jalisco Marinade 8 oz.
this is very similar to the extremely popular carne asada marinade we used at Peso's (open from 1998 through 2018) 30
* this item is \$25 for our midweek Happy Hour

Snake River Farms Wagyu Bavette 8 oz. 39
a fabulous wagyu steak that we can offer for less than \$40
* this item is \$34 for our midweek Happy Hour

Snake River Farms Wagyu Baseball Cut Sirloin 9 oz. 42
similar in tenderness to filet mignon with a slightly meatier texture
* this item is \$35 for our midweek Happy Hour

Okanogan Ranches Rib Eye 10 oz.
rr ranches in okanogan is the premium beef producer in the state 47
* this item is \$39 for our midweek Happy Hour

Brunch Steak Accompaniments

Must be ordered with a steak above; not available a la carte.

Traditional or Acadiana Hollandaise 3.50

Creole Crawfish and Tasso 9.50

Creole Gulf Shrimp with Tasso 9.50

Three Jumbo BBQ Gulf Shrimp New Orleans 13

Three Jumbo Gulf Shrimp with Garlic and *Fine Herbes* 13

Oscar Revisited with Dungeness Crab and Asparagus 23

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Pommes and Vegetable Sides

Toulouse Puréed Yukon Gold Potatoes 6

Pommes Frites with Aioli and Sriracha Ketchup 6

Pommes Frites with Grana and White Truffle Oil 11.50

Creamed Corn and Red Basil 'Humita' 9

Brussels Sprouts Fritti with Piquillo Rouille 11

Grilled Asparagus with Black Bacon Vinaigrette 12

Asparagus wrapped with Prosciutto 12

Chanterelle Mushrooms with Shallots, Thyme, Oloroso Sherry and Pastis 10

Ricotta Gnocchi with Fried Sage 10

Luxe Seafood Sides for Steak and Seafood Entrees

Dungeness Crab Mac 'n Cheese with Lumache 29

Maine Lobster Mashed Potatoes (3 oz lobster) 29

Sea Scallop Coins with Braised and Fried Bacon over Creamed Corn and Red Basil 'Humita' 23

* Luxe Seafood Sides are served as accompaniments for Steak and Seafood Entrees.

Brunch A la Carte and Sides

Housemade Buttermilk Biscuit with Preserves 3.50

Macrina Bakery Grilled Sliced Bread (Toasted on Grill) 3.25
choose: macrina bakery white, wheat, rye

Wild Wheat Baguette with Butter and Preserves 3.50

Two Eggs: Poached, Fried or Scrambled 5

Two Fried Eggs with Melted Gruyere 7.50

Two Scrambled Eggs with Gruyere, Leeks and Fine Herbes 8.50

Berkshire Ham, Applewood Bacon, or Garlic Fennel Sausage 6.50

Carlton Farms Pork Cheeks Confit (similar to corned beef) 9.50

Kennebec Breakfast Potatoes with Sriracha Ketchup 5.50

Creamy Grits with Cave Aged Gruyere 5

Buttermilk Biscuit with Creole Sausage Gravy 7

Honey Vanilla Yogurt 5.50

Side Seasonal Fresh Fruit 5

Side Strawberries or Blueberries or Both 5

Heirloom Tomatoes with EVO 5

Half of a Sliced Haas Avocado 6

For the Table

Grilled Wild Wheat Bakery Baguette
with Wuthrich Butter and Basil Chimichurri 6.50

Marcona Almonds 'Valenciana' 5.50

Castelvetro Olives in Rosemary-Pine Nut Cure 5.50

Coastal Clam Dip with Fine Herbes, Celery-Cucumber
White Truffle Emulsion and Kennebec Chips 12..50

Brussels Sprouts *Fritti* with Sriracha Rouille 11

Smoked Tombo Tuna Rillettes (fancy-ish word for tuna dip)
with a Fennel - Castelfranco Accompaniment 17

The Art of the Salad

Bibb Lettuce, Pea Shoots, Watercress, and *Fine Herbes*
with a Champagne-Grain Mustard Vinaigrette 12

Green Goddess Salad with Pea Shoots, Avocado Creme
Fraiche and *Fine Herbes* 'Ranch' Dressing 13

Snap Peas, Pea Shoots, and Belgian Endive with
Ricotta - Crème Fraiche Grain Mustard Dressing 12

Hearts of Romaine with Grana Padano, Crispy Coppa, Pine
Nuts with a Cesar Emulsion Dressing 12

D'Anjou Pear, Belgian Endive, Bleu D'Auvergne,
Bacon Lardons, and a Walnut Vinaigrette 14

Frisee, Castelfranco and Bacon Lardons *Lyonnaise*
with Fingerling Coins and a Poached Hen Egg 14.50

Gulf Shrimp, Heirloom Tomato, Avocado, Fennel,
Persian Cucumber, Red Basil and Pine Nut Salad 15

Fried Oyster Salad *Lyonnaise* with Bacon Lardons, Fennel
Fingerling 'Coins', and a Caper - Grain Mustard Dressing 16

House Smoked Tombo Tuna Salads

Smoked Tombo Tuna and Heirloom Tomatoes 'Chop Salad'
with Snap Peas, and Avocado Crème Fraiche 15

Smoked Tombo Tuna, Fingerling Potato Coins,
Fennel Castelfranco, and Crème Fraiche *Lyonnaise* 15

Dungeness Crab Salads

Note: Dungeness crab is a true luxury ingredient \$60/lb for 'true yield' our cost. Our pricing on our dungeness crab menu items is as low as we can possibly make it and still offer a proper portion for the preparation.

Dungeness Crab, Watercress, and Avocado
with Tarragon, Pistachios, and Champagne Vinaigrette 27

Dungeness Crab, Belgian Endive, Snap Peas, and
Pea Shoots with Tarragon and Crème Fraiche 27

Burrata en Crudo

Burrata en Crudo with a Red Basil Pistou
and an Heirloom Tomato-Fennel-Radish Salad
whole burrata 22.75 half burrata 14.50

Burrata en Crudo with Haas Avocado and Watercress
whole burrata 22.75 half burrata 14.50

Burrata en Crudo with Grilled Asparagus wrapped with
Prosciutto SD with a Castelfranco-Pine Nut-Fennel 'Salad'
whole burrata 24 half burrata 15

Soups

True French Onion Soup *Lyonnaise*
cave aged gruyere, onion confit, red wine reduction 12

Fried Chicken with our Seafood Gumbo Base **
with our housemade andouille sausage, contains shrimp stock 12

Seafood Gumbo ** (cup size)
pacific ll rock fish, gulf prawns, andouille, crawfish 14

Cauliflower and Leeks 'Vichyssoise'
with Dungeness Crab and White Truffle Oil 18
* not served with our soup and salad combo

Lunch Soup and Salad Combo

Choose any Soup plus any item from the Salads,
Tuna Salads, Dungeness Crab Salads, or Burrata Sections.

Soup and Starter Salad 26

Smoked Tuna Salad and Soup 27

Burrata en Crudo and Soup 29

Dungeness Crab Salad and Soup 35

Add Grilled Baguette with Chimichurri and Butter 3.50

Tombo Tuna Tartare and Rockfish Ceviche

Long Line Rock Fish Ceviche in a Peruvian-style
Sesame 'Tiger's Milk' with Tomatillo-Avocado Salsita 15

Tombo Tuna Tartare with a Horseradish-Truffle
Emulsion, Radish, Tarragon, and Persian Cucumber 17

Tombo Tuna with Sriracha-Sesame Emulsion with
Crispy Coconut Rice Cakes, Cucumber and Avocado 17

Seafood Cocktails Reconstructed

The Toulouse Reconstructed Prawn Cocktail
with Celery-Persian Cucumber-White Truffle Emulsion
six gulf prawns 24 four gulf prawns 17

Gulf Prawns in a White Ravigote 'Remoulade'
with Celery Root, Belgian Endive, Fennel, Tarragon
six gulf prawns 24 four gulf prawns 17

Decadent Seafood Small Plates

At the best pricing in experiential full service dining.

Dungeness Crab and Fried Green Tomatoes
in a Tarragon-Chive Ravigote with Grain Mustard
Our homage to 'Crab Maison' served a Galatoire's in New Orleans.
5 oz. dungeness crab 38 3 oz. dungeness crab 28

Dungeness Crab with Chervil and Pernod
over Crispy Coconut Rice Cakes
5 oz. dungeness crab 38 3 oz. dungeness crab 28

Dungeness Crab Imperial with Mornay and Gruyere
5 oz. dungeness crab 39 3 oz. dungeness crab 29

Pan Seared Sea Scallop Coins and Braised Bacon
with a Creamed Corn and Red Basil Humita 23

Seafood Small Plates

Sinister Pan Seared Gulf Shrimp with Fried Basil
sambal rouille, fried garlic, orange zest 16.50

Gulf Shrimp en Persillade
capers, pastis, tarragon, garlic, *fine herbes* 16.75

Manila Clams in a Verdant 'Mariniere' with Pernod,
Basil - Parsley Pistou and *Fine Herbes* 15.50

Manila Clams with Bacon Lardons, Leeks, Red Basil
and Tarragon with Pastis and Grain Mustard 16.50

Penn Cove Mussels in a Verdant 'Mariniere' with Pernod,
Basil - Parsley Pistou and *Fine Herbes* 16

Mussels with Saffron, Grain Mustard and Garlic Confit
with Thyme, Tarragon and Parsley 17.50
* Mussels are subject to availability.

The Region's Finest Cultivated Fresh Oysters

Served with mignonette, red remoulade, lemon, horseradish
Four for 15.50 / Six for 24 / Eight for 32 / Twelve for 43

Kumamotos, King of the North, Shinsei, Takara
We usually have three to four of the above varieties.

Charcuterie and Curiosities

Garlic-Fennel Kurobota Sausage with Tomato-Basil Jam
crescenza brushette, red basil, fennel salad accompaniment 14.50

Crispy Braised and Fried Hills Bacon Slab
with Grain Mustard and a Syrah Demi-glace 17

Carlton Farms Cured Pork Cheeks Confit
with Apple Mostarda and Crostini 16.50

Five of the World's Finest Cheeses

cherry mostarda, candied pecans, cold pressed olive oil
Three for 24 / Five for 35 / add San Daniel Prosciutto 10

Delice de Bourgogne Brie	Burgundy, France
Beecher's Smoked Flagship	Seattle, Washington
Sottocenere with Black Truffle	Veneto, Italy
Cascadia Sleeping Beauty	Trout Lake, Wa
Bleu d'Auvergne	Auvergne, France

* Eating raw or undercooked foods can increase your
chances of contracting a food borne illness

Po' Boys Served on a Cherry Lumber Board

On a wild wheat bakery baguette, which is the closest thing we have found in the region to the po' boy rolls of New Orleans. Served with pommes frites and classic aioli.

Buttermilk Fried Chicken Breast	20
Cajun Grilled Chicken Breast	20
St. Helens Flank Steak and Smoked Mozzarella	26
Cornmeal Fried Local LL Rockfish	23
Blackened LL Rockfish	23
Blackened Gulf Shrimp	24
Fried Gulf Shrimp	24
Fried Yearling Hama Hama Oysters	26
Fried Yearling Hama Hama Oysters with Bacon	28

Toulouse Muffaletta

prosciutto, sopresatta, mortadella, hot coppa, manzanilla olive relish, roma tomato, arugula, iceberg, mama lil's peppers, macrina potato bun 23
with chicken breast in chimichurri marinade 28

Fried LL Rockfish Sandwich with Crème Fraiche Tartar

long line local rockfish fried with buttermilk, crème fraiche-dill-tarragon tartar, savoy cabbage, macrina bakery rustic potato bun 23

Blackened LL Rockfish Sandwich with Savoy and Radish

crème fraiche-dill-tarragon tartar, savoy- iceberg-mama lil's salad accompaniment, watercress, roma tomato 23

Smoked Tuna and Mozzarella Melt

crème fraiche-dill-tarragon tartar, savoy- iceberg-mama lil's, cornichons salad accompaniment 23 with haas avocado 26

Fried Gulf Shrimp Sandwich with Red Harissa

savoy- iceberg-mama lil's accompaniment, radish, crème fraiche tartar 24

Creole Gulf Shrimp Sandwich with Red Harissa

crème fraiche-dill-tarragon tartar, savoy- arugula, iceberg. mama lil's cornichons, roma tomato, red harissa salsita, avocado 24

Fried Yearling Oysters and Applewood Bacon Sandwich

cornmeal and buttermilk brine, crème fraiche-dill-tarragon tartar, savoy- iceberg-mama lil's salad accompaniment 25

Burgers Served on Cherry Lumber Board

All burgers and sandwiches are served on a macrina bakery potato bun with pommes frites and classic aioli.

RR Ranches Beef Burger	19
Grilled Chicken Breast in a Chimichurri Marinade	20
Buttermilk Fried Chicken Breast	20

Burger Add Ons

Smoked Mozzarella	2.25	Haas Avocado	2.50
Cave Aged Gruyere	2.50	Oyster Mushrooms	3.50
Chevre Quenelle	2.50	Applewood Bacon	2.50
Bleu D' Auvergne	2.75	Caramelized Onions	2.25

Flank Steak Sandwich with Smoked Mozzarella

flank steak in a jalisco marinade, caramelized onions, fr onion jus
mama lil's-iceberg-arugula-parsley accompaniment 27

Tuscan Chicken Sandwich with Hot Coppa and Prosciutto

roma tomatoes, iceberg, caramelized onions, herb mayo 25.50

Grilled Chicken Club with Bacon and Avocado

roma tomatoes, iceberg, caramelized onions, herb mayo 24.50

House Cured Pork Cheeks Confit Reuben on Rye

macrina rye, cave aged gruyere, sauerkraut, remoulade 24.50

Crisp and Velvety Croque Monsieur

snake river farms ham, gruyere, dijon mustard, mornay 24

BLT with Haas Avocado and Basil Aioli

fresh herbs aioli, rustic macrina bakery country bread 20

Green Goddess and Avocado Sandwich

haas avocado, bibb lettuce, pea shoots, radish, fine herbes, roma tomatoes, red onion, basil aioli 19

add Applewood Bacon 5.50 add Grilled Chicken Breast 6.50

'Caprese' Sandwich with Burrata and Heirloom Tomatoes

smoked mozzarella, roma tomatoes, arugula, basil pistou 20
with san daniel prosciutto and hot coppa 25

Fried Seafood and Chips on a Cherry Lumber Board

A new addition to our daytime and late night menus.

Served with our crème fraiche-agave-*fine* herbes tartar sauce, red remoulade (spicier and higher horseradish version of cocktail sauce), lemon, and norkotah frites.

Long Line Local Rockfish 3 pieces 20 4 pieces 24

Gulf Shrimp 6 ea 22 10 ea 29

Cornmeal and Buttermilk Fried Local Yearling Oysters 6 ea 24

Rockfish and Gulf Shrimp 2 pieces rockfish, 4 ea shrimp 22

LL Local Rockfish, Gulf Shrimp, and Yearling Oysters
2 pieces rockfish, 3 ea gulf shrimp, 3 ea. oysters 27

Seafood Rolls

Served on a Macrina Bakery lobster roll bun, which is a specialized New England style but for seafood roll. All seafood rolls have a crème fraiche mayonnaise dressing, bibb lettuce, and *fine herbes*.

Served with Pommes Frites and Aioli.

Hot Dungeness Crab Roll 5 oz. crab 39

Chilled Dungeness Crab Roll 5 oz. crab 39

Hot Gulf Shrimp Roll six gulf shrimp 25

Chilled Gulf Shrimp Roll six gulf shrimp 25

Light Entrée Sized Seafood Salads

Gulf Prawns, Heirloom Tomatoes, Persian Cucumber, Bibb Lettuce, Avocado, and Red and Green Basil
endive, persian cucumber, tarragon, red basil 25

Smoked Tuna Chop Salad with Heirloom Tomatoes, Fennel, Castelfranco, and Watercress
red basil, bibb lettuce, persian cucumber 25

Dungeness Crab and Wild Gulf Prawns with Heirloom Tomatoes, and Avocado
watercress, green goddess dressing, belgian endive, tarragon 38

Dungeness Crab and Wild Gulf Prawns with Avocado, Apple Smoked Bacon, and Bleu d'Auvergne 'NOLA'
ricotta dressing, heirloom tomatoes, frisee, red basil 38

Light Entrée Sized Salads with Meats

Buttermilk Fried Chicken Salad
with Bibb Lettuce, Heirloom Tomatoes, and Avocado
endive, persian cucumber, tarragon, red basil 25

Grilled Chicken Breast in Chimichurri Marinade over a Young Romaine Salad with Grana Padano
our version of a grilled chicken caesar salad. 25

Steak Salad with Heirloom Tomatoes, Grilled Local Sweet Onions, Basil, and Pine Nuts
with Flank Steak Bavette, 5 oz. 26
with Okanogan RR Ranches Rib Eye, 5 oz. 32

*Eating raw or undercooked foods can increase your chances of contracting a food borne illness

Toulouse Pasta Preparations

Toulouse Lamb, Beef, and Kurobuta Pork Bolognese
super premium meats with true textural depth and range,
tomato confit, sage, radiatore, grana padano 28
with housemade ricotta gnocchi 33

Beef Short Ribs and Chanterelle Mushrooms Stroganoff
with White Truffle Oil, Crescenza, and Radiatore
grana padano, crème fraiche, parsley, olorosso 31
with chanterelles and asparagus (no meat) 29

Fennel Braised SRF Kurobuta Pork Shoulder Sugo **
toasted garlic, fennel seed, fresno chile, soffrito, strozzapreti 25
with housemade ricotta gnocchi 20

Prosciutto San Daniel, Yellow Corn, and Chanterelles
and Grana Padano with Strozzapreti
pine nuts, fried sage, balsamic, parsley, olorosso sherry 26
with housemade ricotta gnocchi 30

Housemade Garlic-Fennel SRF Kurobuta Sausage
with in an Heirloom Bright Tomato Sauce with Radiatore
red and italian basil, radiatori, parsley, english and snap peas 24
meatless with english and snap peas only (no sausage) 20

Garlic-Fennel Sausage, Oyster Mushrooms, and Snap Peas
with Crezenza, Grana, White Truffle Oil and Strozzapreti
balsamic, red and green basil, parsley, grana padano 25

Creole Chicken, Andouille, and Tasso Linguine **
tomato confit, grana, paprika, cayenne, red basil, parsley 22.50

Seafood Pastas

Manila and Ocean Clams Siciliana with Lumache
capers, red and green basil, parsley, lemon, garlic 25
with housemade garlic fennel sausage 28

Manila and Ocean Clams, Gulf Shrimp, Heirloom Tomatoes,
Red and Green Basil, with Tagliarini
capers, red and green basil, parsley, lemon, garlic 29

Dungeness Crab, Yellow Corn and Tarragon
with Lumache and Olorosso Sherry
5 oz. dungeness crab, heirloom tomato, chervil, chives 40

Gulf Shrimp with Heirloom Tomatoes and a
Bright Summer Tomato Sauce with Red Basil and Radiatore
tomato confit, garlic, evo, white wine, red and italian basil, parsley 29

Creole Gulf Shrimp and Housemade Tasso Tagliarini **
tomato confit, paprika, red basil, tarragon, cayenne, red basil, parsley 29

Roma Pasta Preparations

Gricia with Radiatore
pancetta, grana padano, pecorino, grana padano
with snap peas, english peas, red and green basil 25
with oyster mushrooms, tarragon and white truffle oil 29

Carbonara with Radiatore
pancetta, grana padano, pecorino romano, pasteurized egg yolk
with snap peas, english peas, red and green basil 26

Papalina with Radiatore
prosciutto san daniel, snap peas, english peas, shallots, pecorino
grana padano, parsley, evo 26
with oyster mushrooms, tarragon, basil, white truffle oil 29

Amatriciana with Strozzapreti
pancetta, bright tomato sauce, grana padano, pecorino
with snap peas, english peas, red and green basil 26
with garlic fennel sausage, english peas, snap peas, basil 29

Zazzone with Strozzapreti
pancetta and garlic fennel sausage, shallots, thyme with snap peas,
english peas, red and green basil, amatriciana meets carbonara 29

Seafood Gumbo, Bouillabaisse, and Court Bouillon

Toulouse Seafood Gumbo **

rich housemade shrimp stock, dark mahogany roux,
crawfish, shrimp, pacific fish, housemade andouille 26
add 3 oz. dungeness crab 19 add four sea scallop coins 14
with buttermilk fried chicken and andouille (no seafood) 22

Local LL Rockfish in a Creole *Court Bouillon*
with Gulf Prawns and Seasonal Shellfish **
tomato confit, shellfish stock, pastis, piquillo rouille 32

Sea Scallops, Gulf Shrimp, LL Rockfish,
and Seasonal Shellfish in a Saffron Bouillabaisse **
shellfish stock, charred tomato sofrito, pastis, piquillo rouille 38

* Our Seasonal Shellfish will be Manila Clams or Pacific Mussels that are subject
to availability. Please ask your server.

Wild, White Gulf Shrimp

Big Easy Jambalaya **
the real deal, deep creole flavors, unapologetically spicy
wild gulf prawns, chicken, housemade andouille, tasso 27

Creole 'Lucy' with Wild Shrimp & Housemade Andouille
with Crawfish over Creamy Corn Grits **
paprika, thyme, garlic, black pepper, parsley 30

Jumbo Wild 'Barbecued Shrimp' New Orleans **
creamy grits, paprika, cayenne, garlic, lager 29

Jumbo Wild Gulf Shrimp Creole **
housemade shrimp stock, cayenne, creole rice 29

Creole Jumbo Prawns and Housemade Tasso Tagliarini **
tomato confit, paprika, red basil, tarragon, cayenne 29

Diver Caught Sea Scallops

Pan Seared Sea Scallops over Braised Bacon
with Creamed Corn and Red Basil 'Humita'
fried leeks, tarragon, red basil-parsley pistou 39

Line Caught Local, Fresh Fish

Fresh, wild caught salmon season runs May through early October

Blackened LL Local Fresh Rockfish with a Crawfish-Tasso Sauce **
tomato confit, lemon, paprika, red mill creamy corn grits 28

LL Local Fresh Rockfish with Gulf Prawns *en Persillade*
a brighter, fresher update of the provencal classic 33

Fresh Petrale Sole Seared with a Gruyere - *Fine Herbes* Crust
and Gulf Prawns *en Persillade* with Tarragon and Pastis
venezia butter, pernod, red basil pistou, fried leeks 37

Fresh Petrale Sole seared in Cast Iron
with Local Asparagus, Sea Beans, Pistachios and *Fine Herbes*
lemon-sherry nuoc cham, red basil, tarragon 35

Fresh Petrale Sole Seared in Cast Iron
with Chanterelle Mushrooms, Yellow Corn, and Tarragon
venezia butter, pernod, red basil pistou, fried leeks 35

Fresh Petrale Sole with Dungeness Crab
and Asparagus in an 'Oscar' *Revisited*
velvety mornay, chervil, chives, lemon, pernod, potato puree 47

Mussels Frites for Lunch (not available on weekends)

Penn Cove on Whidbey Island produces the finest pacific mussels found
anywhere. Served with pommes frites, classic aioli, and sriracha ketchup.

* Mussels are subject to availability.

Mussels in a Verdant 'Mariniere' with Tarragon and
with Pernod, Basil - Parsley Pistou and *Fine Herbes* 24

Mussels with Bacon Lardons, Leeks, Red Basil, and Tarragon
with Pastis and Grain Mustard 25

Mussels with Saffron, Grain Mustard and Garlic Confit
with Thyme, Tarragon and *Fine Herbes* 27

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Steaks Served on a Forged Hot Iron Plate

the entire 'steakhouse experience' at higher quality to our patrons at neighborhood restaurant pricing.

Served on a forged cast iron plate made at our shop by Cayn Thompson who also made our blown glass lighting.

Accompanied with our Maître d'hôtel butter, chimichurri, bordelaise, and choice of pommes frites or pureed potatoes.

St. Helens Flank Steak in a Jalisco Marinade 8 oz. 28

SRF Wagyu Steak Bavette 8 oz. 36

we sourced a fabulous wagyu steak that we can offer for less than \$40

Snake River Farms Wagyu Baseball Cut Sirloin 9 oz. 40

Okanogan Ranches Rib Eye 10 oz. 42

Okanogan Ranches Naturally Raised
Center Cut Filet Mignon 8 oz. 49

Okanogan Ranches Prime 28 day Dry Aged
'Lagniappe' Frenched Bone In Rib Eye 16 oz. 65

Steak Accompaniments

Bordelaise with Bacon Lardons 5

Steak Au Poivre with Brandy and Green Peppercorns 7

Creole Crawfish and Tasso 9.50

Creole Gulf Shrimp with Tasso 9.50

Three Jumbo Gulf Shrimp with Garlic and Fresh Herbs 13

Three BBQ Gulf Shrimp 'New Orleans' 13

'Oscar Revisited' with Dungeness Crab and Asparagus 23

We've put considerable focus and attention into sourcing the very best Steaks and Meats (and our Poultry too) from local Washington and Oregon farms and ranches, employing only the utmost care and practices in humane livestock feeding and animal husbandry.

Specialized Steak Preparations

Okanogan Ranches Rib Eye Steak Frites 10 oz.
the parisian-style bistro classic with our smoky demi 42

Blackened Okanogan Ranches Rib Eye 10 oz.
creole seasonings, bleu d'Auvergne, pommes puree 43

SRF Wagyu Baseball Cut Sirloin
with a Crawfish-Tasso Sauce with Tomato Confit 9 oz.
creole seasonings, pommes puree 43

Filet Marchand du Vin with Oyster Mushrooms,
Tasso and a Smoky Grain Mustard Demi-glace 8 oz.
venezia butter, shallots, thyme, pommes puree 54

Filet Oscar *Revisited* with Dungeness Crab,
Asparagus and *Fine Herbes* 8 oz.
velvety mornay chervil, chives, lemon, pernod 69

Pommes and Vegetable Sides

Toulouse Puréed Yukon Gold Potatoes 6

Pommes Frites with Aioli and Sriracha Ketchup 6

Pommes Frites with Grana and White Truffle Oil 11.50

Creamed Corn and Red Basil 'Humita' 9

Brussels Sprouts Fritti with Piquillo Rouille 11

Grilled Asparagus with Black Bacon Vinaigrette 12

Asparagus wrapped with Prosciutto 12

Chanterelle Mushrooms with Shallots, Thyme,
Oloroso Sherry and Pastis 10

Ricotta Gnocchi with Fried Sage 10

Luxe Seafood Sides for Steak and Seafood Entrees

Dungeness Crab Mac 'n Cheese with Lumache 29

Maine Lobster Mashed Potatoes (3 oz lobster) 29

Sea Scallop Coins with Braised and Fried Bacon
over Creamed Corn and Red Basil 'Humita' 23

* Luxe Seafood Sides are served as accompaniments for
Steak and Seafood Entrees.

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chances of contracting a food borne illness

Toulouse Daytime Sweets

Toulouse Buttermilk Beignets

large (10 pc) 16 / small (5 pc) 11

add old log cabin bourbon ice cream 4

D'Anjou Pear - Walnut Bread Pudding

maple whiskey anglaise, salted caramel ice cream 12

Flourless Chocolate Torte

crushed espresso beans, bailey's semifreddo 12

Vanilla Bean Cheesecake

fresh strawberries, lime-mojito anglaise 12

Creme Brulee Trio

vanilla bean, caramel, chocolate 12

Valrhona Brownie Sundae

chocolate & caramel sauces, brulee bananas, candied pecans 12

Toulouse Bananas Foster

gateau de sirop spice cake, rum flambée, candied pecans,
madagascar vanilla bean ice cream 14

Old Log Cabin Bourbon Ice Cream 6

Madagascar Vanilla Ice Cream 6

Olympic Mountain Seasonal Sorbet 6

changes often and with the seasons.

Lighthouse Roasters French Press Coffee

(12 oz.) 6.50 / (24 oz.) 10.50

The New Toulouse Happy Hour and Late Night Menus

Over Fifty Cocktails made with Premium Spirits for \$11 to \$12

Another Twenty Five Super Premium Cocktails
for \$13 to \$15 (2 oz. pour avg)

Six Fabulous Wine Selections \$10 to \$12 per glass

All Beers and Ciders \$5.75 Premium Well Spirits \$11

More than Seventy Happy Hour Food

Preparations from \$6 to \$20

Dungeness Crab Rolls \$23 (3 oz.)

Late Night Menu Additions (after 9:30 pm)

Roma Style Pastas: Carbonara,

Amatriciana, Zazzone \$25

LL Rockfish or Fried Gulf Shrimp and Chips \$18 to \$20

Po' Boys, Sliders, and Burgers with Frites \$10 to \$26

St. Helens Flank Steak Bavette on a Hot Forged Steel Plate with
Pommes Frites \$30 (8 oz)

Served 3:30 pm to 6 pm and 9:30 pm to close.

Available in our Lounge and at Bar Top Seating Only.

See Happy Hour Menu for additional conditions.

A Few Curious Stats . . .

- 250 About how many votive candles we light each night.
- 712 Separate panes of glass set into our windows and doors
- 85,000 About how many two inch by two inch Italian mosaic tiles are in the main body of our floor.
- 40,000 About how many glass tiles are on our booth platforms
- 5,000 About how many pounds of plaster were mixed and hand applied to our walls, one bucket at a time.
- 10,000 About how many board-feet of fine hardwood lumber we used to construct Toulouse. A lot of the things didn't work out the first time we tried making them . . .

For parties of six or more, a 20 percent gratuity will be added to your check.

We take great pride in providing wages and compensation at the top of our industry, including our Kitchen staff, coupled with an affirming, positive, and safe environment for all.

A 'living-wage' surcharge of 5% will be added to all checks.

Toulouse Phone Number and Website for Reservations.

206-432-9069 www.toulousepetit.com

Welcome to Our New Menu Format . . . and what exactly is *Toulouse Petit*?

Toulouse Petit gets the first part of its name from *Toulouse Street* in the French Quarter of New Orleans.

In 1993 I was hired as a waiter at a little restaurant named *Rienzi* at 533 *Rue Toulouse and Chartres* (just a block from Jackson Square) that had a rather talented and sometimes pretty hot headed young chef, a British formally trained Maitre D', and a capable and really quite hilariously witty and charming wait staff, all of whom introduced me to a world of dining, cuisine, and sensibility I had not known exists (I grew up in quaint Edmonds, around 20 miles north of here).

I also lived in the Quarter, and whenever I was on *Rue Toulouse*, I was distinctly aware that I had been introduced to a world I had not yet experienced nor even knew to really appreciate or understand.

Petit is a play on words and reference (meaning young child and a term of affection) to my two daughters, Ava and Téa, who were 4 and 8 years old when the name for the concept was decided in 2007.

By the time we were ready to move forward on the *Toulouse* project in this building (2008) it was quite apparent that we would need to construct a more abbreviated and initial version of how *Toulouse* was originally conceived, given the complexity and scope of our construction and decor, menu range, and what we would require and demand from our kitchen. What is here is still the '*Petit*' version, though our menu has expanded its scope and range with this new release in several important ways and also through the years.

After returning to Seattle in 1994 I had no notions of opening a dining establishment with a French Quarter thematic backdrop; however after being invited to consider a nearly 10,000 sf space (2002 in Pioneer Square) that had been damaged in the Nisqually earthquake, the *Toulouse* concept was conceived and then underwent several revisions over the next several years.

The question being well: what kind of place could keep a space this size sufficiently patronized . . . and it doesn't feel like a giant, impersonal environment . . . and it can deliver and perform dinner, brunch, business lunch, happy hour . . . and also be an integrated lounge and dining environment that the entire demographic spectrum and community will feel at home being here . . . and it all goes together seamlessly and coherently.

From this question the *Toulouse* concept found its provenance and initial conception . . . as in how would we make this idea even work?

Toulouse is thus by design and intention centered, designed, and constructed around a *French Quarter / New Orleans thematic backdrop and the related imagery and styling that goes along with it and which respects where dining and cuisine came from before us* to deliver our unique menus and the experience and environment we provide.

The environment here is intended to be timeless, warm, inviting and welcoming to all . . . and everywhere you look someone skilled and *who cares* had to think about, draw, re-draw, design, redesign, construct, make corrections, and finally properly install every square inch of what you see.

The subtext being: it all matters that much to us because your moments and lives together are meant to be special and regarded and delivered as such. The candles lit every night are another expression of that sensibility.

To that end we deliver the essential requirements of a French Quarter restaurant; however I do not think of *Toulouse* as simply a 'New Orleans' or 'Creole / Cajun' restaurant per se. Our menu takes you on a tour of technical capability, unique preparations, and sheer range within (mostly) traditional cuisine and its moorings.

We have not offered to clarify any of this more explicitly through the years, because any patron can determine what we are for him or herself. And on any occasion there will be various people and parties here all at the same time for their own separate and distinct reasons.

Our menu format change seems a good opportunity to clarify what kind of dining establishment do we think of us as being. The question does get asked rather frequently.

For those who may wish to put us strictly in the 'Creole' category: You can find that here; however you may limit your own possibility for experience.

The true history of the French Quarter itself includes the interwoven cuisines of Spain, Italy, Acadians (the Cajuns), French / Parisian (the Creoles), Americana, Seafood and Steakhouses . . . and simply the world and sensibility of timeless dining.