

Toulouse
Petit

Kitchen

Lounge

and

Universe

Daytime Menu

A
tour
de
force
menu
of
cuisine.

A Robust Selection of NA Beverages

Non - Alcoholic Mocktails

Pathfinder Old Fashioned	13
pathfinder na, wilfred's aperitivo, simple syrup	
Dreamer's Mule	13
na midnight sun aperitif, ghia berry , lime juice, mint, soda	
Pins and Needles	13
na free spirit tequila, pineapple, lime juice, creole salt rim	
Empress - Elderflower Collins	13
na empress gin, eldflower na, lemon juice, lavender syrup, soda	
French 007	13
na dhos gin, na elderflower, lemon, na noughty sparkling wine	
Hugo Mint Spritz	13
elderflower na liqueur, mint, lime, soda	
No-groni	13
na dhos gin, na wilfred's aperitivo	
Midnight in Milan	13
na wilfred's aperitivo, na lucano amaro, na noughty sparkling wine	
Easy Peasy	13
na aplos ease, lime juice, muddled cucumber, sage	

* These mocktails are \$11 during Happy Hour.

Non Alcoholic Beverages

Coke, Diet Coke, Coke Zero, Sprite	5
Perricone Lemonade: Regular, Strawberry, Peach	6
Iced Tea	5
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
Hefe Weissbier 16.9 oz.	Munich, Germany	8.50
by Weihenstephaner - The World's Oldest Brewery		
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 12 oz	California	8
Noughty na Sparkling Wine	Spain	14
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 \$13

Another Twenty Five Super Premium Cocktails
for \$14 to \$16 (2 oz. pour avg)

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

All Beers and Ciders \$7 Most Premium Well Spirits \$11

More than Fifty Happy Hour Food

Preparations from \$6 to \$25

Dungeness Crab Rolls \$24 (3 oz.)

Late Night Menu Additions (after 9:30 pm)

Creole Entrees starting at \$29

LL Rockfish or Fried Gulf Shrimp and Chips \$20 to \$27

Po' Boys, Sliders, and Burgers with Frites \$11 to \$27

St. Helens Flank Steak Bavette on a Hot Forged Steel Plate with
Pommes Frites \$31 (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
Benvolio, Prosecco, Italy	13.50 / 45
Lucien Albrecht Brut Rose, France	16 / 49
Tattinger, Champagne, France	24 / 90

White Wines by the Glass

Domaine de Cassagnoles Blanc, France	12 / 40
Villa de Angas Sauvignon Blanc, Columbia Valley	13 / 45
Berres Estate Riesling, Mosel Germany	12 / 38
Mas de Bressades, Rhone Blanc, France	14 / 50
L'Ecole Chardonnay, Columbia Valley	16 / 55
Louis Latour Chameroy, Bourgogne, France	17 / 58

Rosé by the Glass

Villa de Angas Cinsault Rose, Pieuise, France	12 / 36
Bieler Pere & Fils Bandol, France	18 / 64

Red Wines by the Glass

La Croix du Duc, Bordeaux, France	12 / 42
Chartreuse de Bonpas, Côtes Du Rhone, France	14 / 47
Alto las Hormigas Malbec, Mendoza. Argentina	15 / 48
Illaha Pinot Noir, Oregon	16 / 60
Zenato Valpolicella Ripasso Superiore, Verona, Italy	17 / 62
DeLille Cellars Cabernet Sauvignon, Washington	18 / 62

Some of Our Favorite Bottles for Daytime Dining

Sparkling Wines

Nv Steenberg Sauvignon Blanc, South Africa	50
Nv Winston Estate South Down Rose, England	85
Nv Billecart Salmon Rose, France	130

White Wines

2023 Henri Bourgeois Jadis, Sancerre, France	85
2021 Baudouin Millet Vaudesir Grand Cru, Chablis, France	130
2024 Valdemar Blanco, Rioja, Spain	50
2024 Patricia Green, Sauvignon Blanc, Oregon	60
2022 Brewer Clifton Chardonnay, California	75
2023 Long Shadow's Poet's Leap Riesling, Washington	45

Rosé

2025 Heni Bourgeois Rose, Sancerre, France	62
2023 Daou Rose, California	60

Red Wines

2018 Elle & Lui Gamay, France	45
2021 Domaine Le Galantin, Bandol, France	55
2021 Domaine Edmond Monnot, Bourgogne, France	57
2020 Lan Crianza, Rioja, Spain	60
2020 DeLille Cellars, D2 Bordeaux Blend, Washington	60
2023 Flowers, Pinot Noir, Sonoma County, California	90

Toulouse Brunch Cocktail Standards

Champagne Mimosa sparkling wine, orange juice pint size large mimosa 15 add grand marnier 5	11
Creole Bloody Mary housemade mary mix, luksusowa vodka, creole salt	13
Katie Mae luksusowa vodka, elderflower, grapefruit juice, cava	14
Madame Toulouse deep eddy grapefruit, peach puree, honey syrup, cava	14
Sayulita Paloma lunazul reposado, hurricane mix, lime juice, soda	13.50
To Kill a Mule lunazul reposado tequila, lime, cranberry, ginger beer	13
Blu Mule smirnoff blueberry vodka, elderflower, grapefruit, ginger beer	13
Short and Spicy Margarita lunazul reposado tequila, ancho reyes liqueur, jalapeno, lime juice	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, lemon, soda	13.50

Sparkling Cocktails and Royales

Toulouse French 77 Sparkling Cocktail cava, copley gin, elderflower liqueur, lemon twist	14
Grand Peche Royale giffard peche liqueur, grand marnier, peach puree, cava	13.50
Abricot Sparkling Cocktail abricot de rousillon, orange liqueur, cava	13.50
Hugo Mint Spritz giffard elderflower liqueur, mint, lime, cava, soda	13.50
Sbagliato carpano antica vermouth, aperol, campari, lemon, prosecco	13.50
Classic Kir Royale briottet crème de cassis de violette, cava	14

Brunch Coffee Cocktails & Espresso Martinis

Hot coffee cocktails made with french press coffee and topped with whipped cream

Café Toulouse brovo chocolate liqueur, grand marnier, bitter truth allspice dram	14
Lucky and Nutty Irishman Café jamesons irish whiskey, baileys irish cream, walnut nocino	14
Twilight Café zaya 12 yr rum, borghetti espresso liqueur, walnut nocino	14
Classic Espresso Martini borghetti espresso liqueur, luksusowa polish potato vodka, simple	14
Latte Da borghetti espresso liqueur, luksusowa polish potato vodka, bailey's	14
Chocolate Eclipse borghetti espresso liqueur, luksusowa vodka, brovo chocolate liqueur	14
Golden Hour borghetti espresso liqueur, lunazul reposado, cointreau, orange bitters	14

French Quarter Classics

Toulouse Hurricane	13.50
light and dark bounty rums, passionfruit, pineapple, orange, grenadine	
Vieux Carre	14.50
korbel 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, peychaud, soda	
Bourbon Street Lush	13.50
bounty light rum, dickel rye, korbel brandy, hurricane mix, lemon, soda	
Ninth Ward	13.50
jeppson's 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 banane, olorosso, walnut bitters	
Walnut Old Fashioned	14
george dickle rye, walnut bitters, orange peel, luxardo cherry	

Seasonal Cocktails

Silver Lining	13.50
crop cucumber vodka, elderflower liqueur, simple, lemon, soda	
New Deal Pear Brandy Sidecar	14
pear brandy, orchard pear liqueur, grand marnier, lemon	
Hangover Cure #44	14
counter old tom gin, hurricane mix, lemon, angostura, soda	
Whiskey Abricot Collins	13.50
jeppson's 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 wine, lemon twist	
Pear a Dox	14.50
grey goose la poire, elderflower liqueur, peach puree, lemon, soda	

White Negroni	15
copley gin, suze alpine liqueur, lillet blanc	
Water Taxi	16
astraea ocean gin, brucato amaro, lime juice, honey syrup, soda	

Toulouse Midweek Happy Hour. Most cocktails on this page are \$11 - 13 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 support 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 Imperials with Mornay and Gruyere

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

English muffins, mornay, caved 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)

Maine Lobster 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

Maine Lobster 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, pastis 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, ll 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

Maine Lobster 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 8oz. 30
this is very similar to the extremely popular carne asada marinade we used at Peso's (open from 1998 through 2018)
* this item is \$25 for our midweek Happy Hour

Snake River Farms Wagyu Bavette 8oz. 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 9oz. 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 10oz. 47
rr ranches in okanogan is the premium beef producer in the state
* this item is \$39 for our midweek Happy Hour

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
Maine Lobster with Pastis and Tarragon 23
'Oscar Revisited' with Dungeness Crab and Asparagus 23
'Oscar Revisited' with Maine Lobster 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
Oyster 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 Mac 'n Cheese with Lumache 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 and 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, Blood Orange, 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

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, and 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

Maine Lobster Imperial with Mornay and Gruyere
5 oz. maine lobster 39 3 oz. maine lobster 29

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

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

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

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

Charcuterie and Curiosities

Garlic-Fennel Kurobuta Sausage with Tomato-Basil Jam
crescenza bruschetta, 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
Sottocenero with Black Truffle	Veneto, Italy
Cascadia Sleeping Beauty	Trout Lake, Wa
Bleu d'Auvergne	Auvergne, France

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
Anderson Ranches Lamb 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 Maine Lobster Roll 5 oz. lobster 39

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

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Toulouse Pasta Preparations

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

Fennel Braised SRF Kurobuta Pork Shoulder Sugo **
toasted garlic, fennel seed, fresno chile, soffrito, strozzapreti spinaci 25
with housemade ricotta gnocchi 30

Prosciutto San Daniel, Yellow Corn, and Oyster Mushrooms
and Grana Padano with Strozzapreti Spinaci
pine nuts, fried sage, balsamic, parsley, oloroso sherry 26
with housemade ricotta gnocchi 30

Housemade Garlic-Fennel SRF Kurobuta Sausage
with in an Heirloom Bright Tomato Sauce with Radiatori
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 Spinaci
balsamic, red and green basil, parsley, grana padano 25

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

Dungeness Crab and Maine Lobster Pastas

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

Maine Lobster with Yellow Corn and Lumache
with Tarragon, Crescenza Cheese and Olorosso Sherry
6 oz. lobster, heirloom tomatoes, chervil, chives 40

Manila Clam and Wild Gulf Shrimp 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 in Bright Tomato Sauce
capers, red and green basil, parsley, lemon, garlic 29

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

Roma Pasta Preparations

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

Papalina with Radiatori
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 Penn Cove Mussels, Manila Glams and Gulf Shrimp **
tomato confit, shellfish stock, pastis, piquillo rouille 32

Sea Scallops, Gulf Shrimp, LL Rockfish, Penn Cove Mussels and Manila Clams in a Saffron Bouillabaisse **

shellfish stock, charred tomato soffrito, pastis, piquillo rouille 38

Wild, White Gulf Shrimp

The highest quality shrimp are wild, white shrimp from the gulf.

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

Fresh, Local, Long Line Rockfish

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 with venezia butter,
pernod, red basil pistou, fried leeks, asparagus, and potato puree 33

Fresh Columbia River King Salmon and Local Halibut

Net-caught Columbia River King Salmon Grilled Creole-style
with Creamed Corn *Humita*, Red Basil, and Tarragon
shallots, fried leeks, *fine herbes* 39

Fresh Halibut Seared with a Gruyere - *Fine Herbes* Crust and Gulf Prawns *en Persillade* with Tarragon and Pastis

venezia butter, pernod, red basil pistou,, and fried leeks,
served with asparagus and potato puree 39

Fresh, Local, Line-caught Halibut Seared in Cast Iron with Local Asparagus, Pistachios, and *Fine Herbes*

lemon-sherry nuoc cham, red basil, tarragon 37

Fresh, Local, Line-caught Halibut Seared in Cast Iron with Oyster Mushrooms, Yellow Corn, and Tarragon

venezia butter, pernod, red basil pistou, fried leeks 37

Fresh, Local, Line-caught Halibut with Dungeness Crab and Asparagus in an 'Oscar' *Revisited*

velvety mornay, chervil, chives, lemon, pernod, potato puree 49

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

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 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 8oz. 28

SRF Wagyu Steak Bavette 8oz. 36

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

Snake River Farms Wagyu Baseball Cut Sirloin 9oz. 40

Okanogan Ranches Rib Eye 10oz. 42

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

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

Maine Lobster with Pastis and Tarragon 23

'Oscar Revisited' with Dungeness Crab and Asparagus 23

'Oscar Revisited' with Maine Lobster 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 10oz.
the parisian-style bistro classic with our smoky demi 42

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

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

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

Filet Oscar *Revisited* with Dungeness Crab,
Asparagus and *Fine Herbes* 8oz.
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

Oyster 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 Mac 'n Cheese with Lumache 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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Toulouse Daytime Sweets

Toulouse Buttermilk Beignets

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

add old log cabin bourbon ice cream 4

Butterscotch - Banana Cream Pie

velvety rich deep custard, chantilly whipped cream 12

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 Menu

Over Fifty Cocktails made with Premium Spirits for \$11 to \$13

Another Twenty Five Super Premium Cocktails
for \$14 to \$16 (2 oz. pour avg)

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

All Beers and Ciders \$7 Most Premium Well Spirits \$11

More than Fifty Happy Hour Food

Preparations from \$6 to \$25

Dungeness Crab Rolls \$24 (3 oz.)

Late Night Menu Additions (after 9:30 pm)

Creole Entrees starting at \$29

LL Rockfish or Fried Gulf Shrimp and Chips \$20 to \$27

Po' Boys, Sliders, and Burgers with Frites \$11 to \$27

St. Helens Flank Steak Bavette on a Hot Forged Steel Plate with
Pommes Frites \$31 (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.

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.