



LUNCH

SPECIALTIES

Steamed Mussels Pigalle	14
<i>Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette</i>	
Calamari Dijonnaise	14
<i>California Squid, Garlic, Ginger, Spinach, Mushrooms, Dijon Cream Sauce</i>	
Roasted Chipotle Chicken Sandwich	14
<i>Open-Faced, Charred Poblano Peppers, Arugula, Chipotle Pepper Aioli, Toasted Pane Casareccio Points</i>	
Crab Cakes Pigalle	21
<i>Dungeness Crab, Baguette Crostini, Seasonal Greens, Sweet and Spicy Mustard Vinaigrette</i>	
Escargot de Bourgogne	13
<i>Tarragon Butter, Garlic, Shallots, Pernod, Baguette</i>	
White Truffle Chicken Salad with Washington Apples	16
<i>Seasonal Greens, Baguette Crostini</i>	
Oysters on the Half Shell*	15 / 30
<i>Champagne Vinegar Mignonette</i>	
Dungeness Crab	Market Price
<i>Tarragon Aioli, Drawn Brown Butter</i>	

SOUPS AND SALADS

Roasted Beet Salad	10
<i>Baby Arugula, Toasted Walnuts, Chèvre, Shallots, Lemon-Dijon Vinaigrette</i>	
Mixed Greens	8
<i>Gorgonzola, Spiced Pecans, Roasted Garlic, Wildflower Honey Vinaigrette</i>	
Warm Bitter Greens and Beans	11
<i>Seasonal Greens, White Beans, Garlic, Chili Flake, Lemon, Parmigiano-Reggiano</i>	
BLTA	13
<i>Butter Lettuce, Tomatoes, Lardons, Avocado, Pink Peppercorns, House-Made Buttermilk Ranch Dressing</i>	
Onion Soup Gratinée	Cup/Bowl 9 / 11
<i>Gruyère, Hidalgo Cream Sherry</i>	
Oyster Stew	Cup/Bowl 7 / 9
Today's Market Soup	Cup/Bowl 7 / 9

SEASONAL SELECTIONS

Croque Madame*	15
<i>Open-Faced, Black Forest Ham, Gruyere, Baby Spinach, Two Sunny-Side Up Eggs</i>	
Liver with Bitter Greens*	14
<i>Duck and Mad Hatcher Rabbit Livers, Zoe's Smoked Bacon, Bitter Greens, Pickled Red Onions</i>	
Beef Brisket French Dip with Pimento Cheese	14
<i>Painted Hills Brisket, Horseradish Aioli, Au Jus</i>	
Turkey Club Sandwich	13
<i>Zoe's Herb and Garlic Turkey, Zoe's Smoked Bacon, Butter Lettuce, Herb Aioli, Tomatoes</i>	
Pork Bahn Mi*	13
<i>French Roll "An Xuyan", Carlton Farms Pork Loin, Napa Cabbage Slaw, Shredded Carrot, Daikon Sprouts, "Kewpie" Mayonnaise</i>	
Kasu Sea Scallops*	21
<i>Black and White Rice, Shiitake Mushrooms, Baby Bok Choy "Shanghai Jr.", Fermented Black Bean, Soy and Sesame Vinaigrette</i>	
Duck Confit and Frisée Salad with Polenta Croutons	16
<i>Pancetta Vinaigrette and Green Peppercorn Demi-Glace</i>	
Bouillabaisse Provençale*	19
<i>Prawns, Clams, Mussels, Dungeness Crab, Seasonal Fish, Saffron- Tomato Broth, Crouton, Rouille</i>	
Daily Seasonal Market Specials*	Market Price

SUBSTITUTIONS POLITELY DECLINED

ONE CHECK PER PARTY

FOR PARTIES OF FIVE OR MORE AN 18% GRATUITY WILL BE ADDED

• VISA, MASTERCARD, DINERS, DISCOVER AND AMERICAN EXPRESS GLADLY ACCEPTED •

*Place Pigalle strives to serve foods that, when appropriate, are lightly cooked in order to showcase their succulence. Items that are raw or undercooked are noted with an asterisk. Such items may increase your risk of food-borne illness, especially if you have certain medical conditions.