LUNCH

SPECIALTIES

Steamed Mussels Pigalle 14
Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette

Calamari Dijonnaise 14
California Squid, Garlic, Ginger, Spinach, Mushrooms, Dijon Cream Sauce

Roasted Chipotle Chicken Sandwich 14
Open-Faced, Charred Poblano Peppers, Arugula, Chipotle Pepper Aioli, Toasted Pane Casareccio Points

Crab Cakes Pigalle 21
Dungeness Crab, Baguette Crostini, Seasonal Greens, Sweet and Spicy Mustard Vinaigrette

Escargot de Bourgogne 13
Tarragon Butter, Garlic, Shallots, Pernod, Baguette

Terrine de Foie et Confit de Canard 21
House-Made Liver Terrine, Duck Confit, Brie, Winter Fruit, Baguette Crostini

White Truffle Chicken Salad with Washington Apples 16
Seasonal Greens, Baguette Crostini

Oysters on the Half Shell* . . . . . 15 / 30
Champagne Vinegar Mignonette

Dungeness Crab . . . . . Market Price
Tarragon Aioli, Drawn Brown Butter

SOUPS AND SALADS

Roasted Beet Salad 10
Baby Arugula, Toasted Walnuts, Chèvre, Shallots, Lemon-Dijon Vinaigrette

Mixed Greens 8
Gorgonzola, Spiced Pecans, Roasted Garlic, Wildflower Honey Vinaigrette

Warm Bitter Greens and Beans 11
Seasonal Greens, White Beans, Garlic, Chili Flake, Lemon, Parmigiano-Reggiano

BLTA 13
Butter Lettuce, Tomatoes, Lardons, Avocado, Pink Peppercorns, House-Made Buttermilk Ranch Dressing

Onion Soup Gratinée . . . . . Cup/Bowl . . . . . 9 / 11
Gruyère, Hidalgo Cream Sherry

Oyster Stew . . . . . Cup/Bowl . . . . . 7 / 9

Today's Market Soup . . . . . Cup/Bowl . . . . . 7 / 9

SEASONAL SELECTIONS

Croque Madame 15
Open-Faced, Black Forest Ham, Gruyere, Baby Spinach, Two Sunny-Side Up Eggs

Veal Parmesan Sandwich 14
Scratch Red Sauce, Fresh Mozzarella, Baby Spinach

Frisée with Crispy Polenta Cake* 12
Soft-Poached Egg, Pancetta, Whole Grain Mustard Vinaigrette

Kobe Meatloaf 17
Whipped Horseradish Mash, Crispy Shallot and Market Vegetable Selection

Lamb Sloppy Joe 14
Ground Lamb, Bread and Butter Sweet Onions, Whole Grain Dijon Aioli, Baby Arugula

Herb Roasted Turkey Sandwich 13
Herb Roasted Turkey, Cranberry Jam, Sage Aioli, Butter Lettuce

Canard et Brie Sandwich* 16
Seared Duck Breast, Creamy Brie Cheese, House-Made Seasonal Jam

Bouillabaisse Provençale* 19
Prawns, Clams, Mussels, Dungeness Crab, Seasonal Fish, Saffron- Tomato Broth, Crouton, Rouille

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.