



LUNCH

PIGALLE CLASSICS

Steamed Mussels Pigalle	18
<i>Zoe's Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette</i>	
Calamari Dijonnaise	18
<i>Squid, Garlic, Ginger, Spinach, Cremini Mushrooms, Dijon Cream Sauce</i>	
Roasted Chipotle Chicken Sandwich	18
<i>Open-Faced, Charred Poblano Peppers, Arugula, Chipotle Pepper Aioli, Crostini</i>	
Escargot de Bourgogne	16
<i>Tarragon Butter, Garlic, Shallots, Pernod, Baguette</i>	
Oysters on the Half Shell*	18 / 36
<i>Champagne Vinegar Mignonette</i>	
Dungeness Crab	Market Price
<i>Tarragon Aioli, Drawn Butter</i>	

SOUPS AND SALADS

Warm Beet Salad	14
<i>Arugula, Candied Walnuts, Chevre, Lemon-dijon Vinaigrette</i>	
Seasonal Mixed Greens	9
<i>Seasonal Vegetable, Pepitas, Champagne Vinaigrette</i>	
Bitter Greens and Beans	13
<i>Sautéed Seasonal Greens, White Beans, Garlic, Chili Flakes, Lemon, Grana Padano</i>	
White Truffle Chicken and Apple Salad	18
<i>Seasonal Greens, Baguette Crostini</i>	
Charcuterie & Cheese	22
<i>Crostini, Seasonal Fruit</i>	
Onion Soup Gratinée	Cup/Bowl 10 / 13
<i>Gruyère, Hidalgo Cream Sherry</i>	
Oyster Stew	Cup/Bowl 8 / 10
Today's Market Soup	Cup/Bowl 8 / 10

SEASONAL SELECTIONS

Croque Madame*	19
<i>Zoe's Ham, Gruyère de Savoie, Béchamel, Sunny Egg</i>	
Liver Pâté	20
<i>Traditional Accompaniment, Baguette</i>	
Brioche and Daphne's Snowy Cheddar	17
<i>Dijon-Mayonnaise, Mixed Greens, Champagne Vinaigrette</i>	
French Dip*	20
<i>Bistro Filet, Comté Terroir, Caramelized Onions, Truffle Aioli, Au Jus</i>	
House-Cured Salmon with Dill and Gin*	20
<i>Whipped Chèvre, Cornichons, Pickled Onions, Cucumber</i>	
Duck Confit	23
<i>Garnet Yam Purée, Pink Lady Apples, Arugula, Cider Gastrique</i>	
Northwest Bouillabaisse*	25
<i>Prawn, Clams, Mussels, Dungeness Crab, Seasonal Fish, Saffron-Tomato Broth, Crostini Rouille</i>	
Washington King Salmon*	MP
<i>Market Preparation</i>	
Daily Pasta Special*	23
Grand Central Bakery Baguette	4.50

tom, javier, jorge, sean, pancho, ruben, cesar

SUBSTITUTIONS POLITELY DECLINED

ONE CHECK PER PARTY • SPLIT CHARGE \$3.00 PER PLATE •
FOR PARTIES OF FIVE OR MORE A 20% 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.