
SHARES

SHRIMP COCKTAIL jumbo Gulf shrimp, cocktail sauce, tartar sauce (GF)	18	TEMPURA CALAMARI garlic & pepper marinated squid steak, lemon aioli (GF)	17
CRISPY BRUSSELS flash-fried Brussels, balsamic honey sauce (GF & V)	12	TUNA TARTARE wild caught yellowfin, avocado-wasabi crème, sriracha ginger dressing, crispy wontons, sunomono, fried shallots	20
PORK EMPANADAS ground pork, avocado crème, braised red cabbage, cotija cheese	12	BAKED GOAT CHEESE goat cheese mousse, basil pesto, blistered tomatoes, roasted garlic, grilled baguette (V)	16
SEARED CRAB CAKE 6oz lump crab cake, smoked red pepper coulis, lemon & chive oil	25		



PETIT | KEET

1620 Market Street
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Visit our sister restaurants,
Cypress Social in North Little Rock and
Blueprint on 3rd in Birmingham, AL.

FIRST

PARKER HOUSE ROLLS lavender scented honey butter (V)	5
SUMMER SALAD kale, toasted almonds, blueberries, goat cheese crumbles, charred lemon and strawberry vinaigrette (GF & V)	11
GRILLED ROMAINE SALAD grilled baby romaine, roasted pistachios, orange supremes, gorgonzola vinaigrette (GF & V)	11
WEDGE baby iceberg, bleu cheese crumbles, bacon lardon, heirloom cherry tomatoes, buttermilk green goddess dressing (GF)	12
add: shrimp (four) 12 salmon 16 chicken 9 filet 36 scallops (two) 18	
FRENCH ONION SOUP caramelized onions, beef broth, crostini, gruyere	10

MAIN

SALMON seared Atlantic salmon, celery root purée, wilted kale, cherry balsamic reduction (GF)	29	LAMB SHANK slow-braised lamb shank, butter & cream whipped potatoes, honey glazed baby carrots, pan jus, mint chimichurri (GF)	39
ROMANO CHICKEN crusted chicken breast, flash-fried Okinawan sweet potato medallions, broccolini, lemon beurre blanc (GF)	25	PORK CHOP grilled duroc pork chop, flash-fried Okinawan sweet potato medallions, grilled asparagus, lemon & maple mustard crème (GF)	38
SCALLOPS & SQUID INK PASTA seared 10 scallops, squid ink fettuccine, spinach, sundried tomato gremolata, lobster stock & herb-saint crème, crispy potato strings	48	PK SMASH BURGER two smashed house ground patties, white American cheese, special sauce, LTOP	16
RED SNAPPER wild-caught Gulf snapper, sweet corn purée, oyster mushrooms, broccolini, blueberry beurre blanc (GF)	46	FILET 6oz beef tenderloin, gruyere potatoes au gratin, broccolini, red wine demi-glace (GF)	48
DRIFTWOOD FARM'S LION'S MANE MUSHROOMS grilled local mushrooms, celery root purée, sweet corn succotash, cherry balsamic reduction (GF & Vegan)	24	BISON STRIP 12 oz bison strip, pork belly potato hash, squash casserole, smoked tomato butter steak add-ons: shrimp (four) 12 scallops (two) 18 local mushrooms 6	49

(GF) gluten-free (V) vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
We apply a price adjustment on non-cash transactions that is not greater than our cost of acceptance.



PETIT | KEET

"IT ALL STARTED WHEN TWO FRIENDS SHARED A GREAT BOTTLE OF WINE"

Jim Keet and Louis Petit have been friends for almost four decades. Their friendship blossomed from their shared passion for running exceptional restaurants. One night in 2013, they got together for a glass of wine and considered opening a unique concept together. This restaurant would capitalize on Louis' reputation as "the godfather of fine dining" in Arkansas and the Keet family's history of running award-winning restaurants in several genres. In September 2016, the former 1620/Savoy restaurant location became available, and they jumped on the opportunity to purchase the building. Tommy and Jake Keet, award-winning restaurant operators in the Taziki's brand, joined them as partners in the project.

Their dream was simple: to bring a beautiful new venue to Arkansas that is unique in every way. They hired Garry Mertins to collaborate on the project and design a restaurant providing different spaces to accommodate their guests regardless of the occasion. They put together an outstanding staff, including Operating Partner Brent Lenner and his wife Tyler, who serves as the Catering and Special Events Director, to help develop the concept. They have since brought on Director of Operations/Executive Chef Alan Napier, General Manager Trey Kidwell, Executive Sous Chef Jessica Basto, and Wine Director Susie Long to assist in bringing their vision to fruition. The dream is now a reality with food that is unique, delicious, beautiful, and priced fairly. The cuisine has been featured in numerous magazines, papers, and blogs as the best in Arkansas. The bar and patio have already been touted as the best bar in Arkansas, with an award-winning wine list and superb specialty cocktails.

WE WELCOME YOU TO ENJOY A REMARKABLE
DINING EXPERIENCE AT PETIT AND KEET!
