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## SHARE

### SHRIMP COCKTAIL

boiled U12 shrimp, house-made cocktail sauce, house-made tartar sauce, citrus mix (GF)

### CRISPY BRUSSELS

flash fried brussels, balsamic honey sauce (GF & V)

### SHORT RIB EMPANADAS

short rib, pineapple empanada, avocado creme, braised red cabbage, cotija cheese

### MARYLAND CRAB CAKES

seared jumbo lump crab cakes, remoulade, petit arugula salad, citrus vinaigrette

18	TEMPURA CALAMARI	17
	garlic & pepper marinated squid steak, lemon aioli (GF)	
12	TUNA TARTARE	20
	wild caught yellowfin, avocado-wasabi crème, sriracha ginger dressing, crispy wontons, sunomono, fried shallots	
15	BAKED GOAT CHEESE	15
	goat cheese mousse, basil pesto, blistered tomatoes, roasted garlic, grilled baguette (V)	
25	SMOKED PORK TERRINE	17
	terrine, cornichon pickles, crostini, whole grain mustard, goat cheese, apple butter	



PETIT | KEET

1620 Market Street

501.319.7675 | [petitandkeet.com](http://petitandkeet.com)

Visit our sister restaurants,

Cypress Social in North Little Rock and  
Blueprint on 3rd in Birmingham, AL.

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## FIRST

### FOCACCIA BREAD

Boulevard Bakery focaccia bread, roasted garlic herb butter, maldon sea salt, balsamic glaze (V)

### HOUSE GREENS

champagne vinaigrette, spring mix, heirloom cherry tomato, cucumber, pecorino, watermelon radish (GF & V)

### PUMPERNICKEL CAESAR

romaine, white anchovy caesar dressing, black pepper, pecorino, pumpernickel crouton

### WEDGE

baby iceberg, smoked bleu cheese, bacon lardon, heirloom tomato, buttermilk green goddess dressing (GF)

### WILD RICE & KALE SALAD

wild rice, kale, avocado, dried cherries, goat cheese, cilantro, champagne vinaigrette (GF & V)

add: shrimp (four) 12 | salmon 16  
chicken 9 | 6oz filet 36 | crab cake 13

### DUCK GUMBO

10 | 16

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## MAIN

### LOBSTER PASTA

cold water lobster meat, lobster tarragon cream, herbsaint, spinach, blistered tomato, parmesan, grilled bread

### ROMANO CRUSTED CHICKEN

romano crusted chicken, butter and cream whipped potatoes, smoked ham hock collard greens, lemon beurre blanc, chervil

### SHORT RIB

braised short rib, smoked ham hock collard greens, MS rice grits, onion strings, mushroom demi, micro green mix (GF)

### BLOOD ORANGE & GINGER GLAZED SALMON

salmon, blood orange and ginger glaze, wild rice pilaf, sake and tamari wilted kale (GF)

### HALIBUT

pan-seared halibut, ratatouille, crispy fingerling potatoes, citrus mix (GF)

### CHILI LIME TOFU (VEGAN)

seared tofu, roasted sweet potatoes, sautéed asparagus tips, pineapple salsa, micro cilantro (GF & V)

49	PORK CHOP	38
	duroc pork chop, sweet potato medallions, fried brussels, mustard molasses creme, chervil (GF)	
25	VENISON TENDERLOIN	47
	sous vide and seared venison, butternut/sweet potato and boursin puree, broccolini, blueberry mole, micro cilantro	
42	DUCK BREAST	38
	seared duck breast, pumpkin risotto, braised spinach, tomato raisin gastrique (GF)	
29	CHEF'S SMASH BURGER	17
	two smashed house ground patties, white American, special sauce, LTOP	
	6oz FILET	46
	beef tenderloin, smoked cheddar-truffle mac, charred carrots, red wine demi-glaze	
52	BLACKENED NY STRIP	48
	14 oz NY strip, crispy fingerling potatoes, broccolini, herbed butter (GF)	
24	steak add-ons: shrimp (four) 12   crab cake 13 mushroom demi 6   lobster crème 15	

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(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!

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