

frenchish

SNACKS

1 bite: <i>sturia</i> french caviar•, crème fraiche, buckwheat blini ^{gf}	13
panisse, olive oil, fleur de sel ^{gf}	9
citrus & thyme–marinated olives & manchego ^{gf}	11
devilish egg•, jalapeño relish ^{gf/df}	3

SALADES

simple salad of <i>silver leaf</i> lettuces & grandma bussey's french dressing ^{gf/df}	8
romaine & radicchio, parmesan, crushed garlic croutons, caesar dressing•	14
roasted <i>silver leaf</i> squash, dates, jalapeño, toasted almonds, mint, lime ^{gf/df}	15

bread, butter & fleur de sel	3
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PLATS PRINCIPAUX

tuna niçoise [grilled rare tuna•, potato, tomato, green veggies, soft-cooked egg, niçoise olives] ^{gf/df}	32
roasted <i>silver leaf</i> cabbage, spiced tomato sauce, tucumcari feta & dill ^{gf/vegetarian}	27
sautéed black cod•, spaghetti squash, fresh turmeric root relish, coconut nage ^{gf}	35
steak frites [6 oz. nm beef• flat iron, aioli, maître d' butter] ^{gf}	37
crispy skin duck• breast, potato+black radish gratin, orange caramel ^{gf}	38
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frenchie [nm beef• burger, caramelized onions, gruyère cheese & dijonnaise•]	16
skinny [nm beef• (cooked through) burger, american cheese, special sauce• & pickles]	15

frites & aioli• ^{gf/df}	4
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• consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.
please, silence your cell phone. restrooms are on the blue side.
at our discretion, a 20% service charge may be added: in the absence of a signed credit card receipt or to split checks on one table.