

frenchish

TO START

devilish egg•	2
chickpea fries, lemon yogurt	7
steak tartare•	14
carrot dog•	8
vietnamese crab & citrus salad, herbs, chiles, shallots	15
kale & arugula caesar salad, parmesan, crushed croutons	10
salad of mixed greens, shaved radish, sheep's milk feta & sweet poppy seed vinaigrette	9

PLATS PRINCIPAUX

red wine-braised dunhill ranch lamb shoulder, pommes purée, herbs	30
grilled tuna•, basmati, gumbo sauce•	31
grilled 12 oz. nm beef• ribeye, sautéed button mushrooms, fancy butter	38
crispy-skin duck• breast, roasted radishes & pork jowl	29
french onion burger• [nm beef burger, caramelized onions & gruyère on a toasted brioche bun (or not)]	11
skinny burger• [nm beef burger (cooked through), american cheese, special sauce•, dill pickles & lettuce on a toasted brioche bun (or not)]	11

CHEESE

fromage à trois	12
grilled brie, spiced carrot chutney, toasties	12

PRIX-FIXE \$25

simple salad
4 oz. petit filet• + frites + aioli•
chocolate pot de crème

ON THE SIDE

frites w/ aioli• or "french" fry sauce•	4
roasted brussels sprouts, kimchi, lardon	8
roasted broccoli & gruyère mac & cheese	6
petit pain & butter	2.20
roasted squash, pomegranates, almonds, chiles, mint	9

non-alcoholic BOISSONS

eldermint sparkler	elderflower + mint + lemon + soda	5
nob hill swizzle	pomegranate + lime + soda	5
sparkling mint espresso	espresso + mint + soda	5
new mexico tea company looseleaf tea [crimson ceylon (black), monkey king jasmine (green), provence (rooibos)]		4
michael thomas coffee french press [duke's runners blend (caffeinated) or sumatra (decaffeinated)]		6 / 8
espresso [hot or iced]	3	lavender honey steamer 5

- Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. please, no loud cell phones. **restrooms are on the blue side.**
- 20% service charge may be added to parties of 6 or more guests; 20% service charge may be added to separate checks.