

frenchish

TO START

devilish egg•	2
chickpea fries, smokey harissa	8
steak tartare• toast	14
carrot dog•	8
pork rillettes, pickles, mustard	12
bitter greens, anchovy-walnut vinaigrette, parmesan	10
satsuma, niçoise olive + fennel salad, buckwheat crumble	9

PLATS PRINCIPAUX

nm beef short rib bourguignon, pommes purée, mushroom, lardon	30
sautéed idaho trout, roasted cauliflower, capers, lemon, beurre noisette	24
vietnamese caramel pork, kabocha squash, rice, sesame seed	27
goose confit, flageolet beans, roasted pear+jalapeño, rosette de lyon	32
grilled dunhill ranch lamb• loin, carrots, picholine olive+walnut relish	34
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
baked brie, roasted mushrooms+thyme	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
chipotle+cheddar macaraoni, croissant crust	6
petit pain & butter	2.20

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.