

frenchish

SNACKS

citrus & thyme-marinated olives & manchego ^{gf}	11
15g <i>sturia</i> french caviar•, requesón, corn tortilla chips, lime ^{gf}	46
sweet+spicy almonds ^{gf/df}	7
devilish egg•, jalapeño relish ^{gf/df}	3

SALADES

simple [<i>silver leaf</i> lettuces, grandma bussey's french dressing] ^{gf/df}	8
césar [romaine & radicchio, parmesan, crushed garlic croutons, caesar dressing•]	14
tomato [heirloom tomatoes & their friends—ask for specifics]	15

<i>sage bakehouse</i> bread, butter & fleur de sel	3
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PLATS PRINCIPAUX

sweet corn crêpe , butter-poached corn, tomato, basil, <i>silver leaf</i> zucchini, chèvre	34
tuna niçoise [grilled rare tuna•, potato, haricots verts, tomato, soft-cooked egg, niçoise olives] ^{gf/df}	32
columbia river king salmon •, roasted tomatoes & <i>silver leaf</i> eggplant, sauce grenobloise ^{gf}	39
duck • breast, preserved <i>rcj orchard</i> cherries, fermented <i>silver leaf</i> jalapeño, almond rice ^{gf/df}	38
steak frites [6 oz. nm beef• flat iron, aïoli, maître d' butter] ^{gf}	35
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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 & aïoli• ^{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.