

# frenchish

## SNACKS

orange+fennel–marinated picholine olives <sup>gf/df</sup>	6
sweet+spicy almonds <sup>gf/df</sup>	7
devilish egg•, jalapeño relish <sup>gf/df</sup>	3
15g <i>sturia</i> french caviar•, buckwheat blini, crème fraîche, chive <sup>gf</sup>	41

## SALADES

simple [ <i>silver leaf</i> lettuces, grandma bussey's french dressing] <sup>gf/df</sup>	8
bitter [hearty greens, whole-lemon vinaigrette, roquefort, walnuts] <sup>gf</sup>	14
césar [romaine+radicchio, parmesan, crushed garlic croutons, caesar dressing•]	12
<i>sage bakehouse</i> bread, butter & fleur de sel	3

## PLATS PRINCIPAUX

fresh spinach <b>crêpe</b> , mixed mushrooms, crème fraiche	31
petrale <b>sole</b> • meunière, salade verte of <i>silver leaf</i> lettuces <sup>gf</sup>	34
chopped albacore tuna <b>salade niçoise</b> [winter greens, sun-dried tomato, hard-cooked egg, marinated beans, niçoise olives] <sup>gf/df</sup>	32
mustard+thyme–braised <b>rabbit</b> , crispy polenta, herbs & cornichons <sup>gf</sup>	39
<b>steak frites</b> [6 oz. nm beef• flat iron, aioli, maître d' butter] <sup>gf</sup>	35
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<b>frenchie</b> [nm beef• burger, caramelized onions, gruyère cheese & dijonnaise•]	16
<b>skinny</b> [nm beef• (cooked through) burger, american cheese, special sauce• & pickles]	15

chipotle cheddar mac & cheese	14
frites & aioli• <sup>gf/df</sup>	4

• 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.