

frenchish

S N A C K S

citrus & thyme–marinated olives & manchego ^{gf}	11
sweet+spicy almonds ^{gf/df}	7
devilish egg•, jalapeño relish ^{gf/df}	3
chips+dip [15g <i>sturia</i> caviar• & chive dip, house potato chips] ^{gf}	48

S A L A D E S

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 [local tomatoes & their friends — ask for specifics]	15

<i>sage bakehouse</i> bread, butter & fleur de sel	3
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P L A T S P R I N C I P A U X

sweet corn crêpe , butter-poached corn, tomato, basil, fresh & pickled zucchini, chèvre	34
tuna niçoise [grilled rare tuna•, potato, haricots verts, tomato, soft-cooked egg, niçoise olives] ^{gf/df}	32
columbia river king salmon •, <i>silver leaf</i> zucchini, lemon-thyme beurre blanc ^{gf}	39
vietnamese chicken • [marinated & grilled chicken paillard, vegetable & herb salad, lime, nuoc cham] ^{gf}	36
steak frites [6 oz. nm beef• flat iron, aioli, 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 & 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.