

frenchish

menu additions

graze plate: radishes & salamis 12.

fresh breakfast radish + butter + fleur de sel, coriander-marinated watermelon radish, pickled black radish, white peppercorn + black truffle salami, duck salami

spinach vichyssoise [chilled potato+spinach soup], yogurt 6.

kale caesar salad

parmesan, croutons, white anchovy 10.

flash-fried **soft-shell crab**

sautéed mustard greens, rémoulade 15.(add a crab +8.)

chocolate chile **ice cream sandwich** 8.

rainbow confetti cake 8.

cherry-apricot **cobbler** 8.

veg du jour

“teriyaki” turnips: hinona kabu turnips, honey, smoked soy

fromage à trois

port salut^(c, FR) + gingered-rhubarb compote
cypress grove humboldt fog^(g, CA) + watermelon radishes
bleu d'auvergne^(c, FR) + spicy carrot chutney

la cumbre limited releases 9.

el jugo tropical hazy IPA
strawberry gose

merry edwards pinot noir (ask your server for specifics) 150.