

# frenchish

## menu additions

### graze plate

fresh breakfast radish with butter & fleur de sel, sesame kale slaw,  
marinated carrots, pickled black radish 12.

### tuna tartare

handcut #1 ahi tuna served raw  
orange, capers, chives, celery sprouts & parsley 14.

aromatic mushroom **soup** 6.

### kale caesar salad

parmesan, croutons, white anchovy 10.

### green chile cheeseburger

NM beef burger, Hatch green chile, aioli & melty American cheese  
on a toasted brioche bun (or not) 11.

### tuna au poivre

pepper-crusting & seared #1 ahi, lentils, red wine reduction 30.

### veg du jour

roasted ironwood farms carrots  
with hazelnut crumble & vida verde farm grosfruchtiger

### fromage à trois

port salut<sup>(c, FR)</sup> + strawberry-rhubarb compote  
cypress grove humboldt fog<sup>(g, CA)</sup> + spicy carrot chutney  
bleu d'auvergne<sup>(c, FR)</sup> + pickled beets

la cumbre limited releases:

blood orange sour & el jugo tropical hazy IPA 9.