

# f r e n c h i s h

## S A V O R Y

- devilish egg•, jalapeño relish <sup>gf/dairy-free</sup> 3
- mushroom & wild rice **soup** + frenchish house **salad** <sup>gf</sup> 12
- caesar** salad [romaine, parmesan, crushed garlic croutons, caesar dressing•] 10
- loaded frites** [crispy frites, duck confit, green chile velouté, goat cheese] <sup>gf</sup> 17
- fall **salade niçoise**• [olive oil–poached & chilled albacore tuna, radicchio & baby spinach, little potatoes, cured egg, niçoise olives] <sup>gf/dairy-free</sup> 26
- seared wild **salmon**•, buckwheat crêpe, spinach, crème fraîche 27
- polenta mousse**, spicy sausage, parmesan, tomato <sup>gf</sup> 16
- crêpe complète** [buckwheat crêpe, ham, gruyère, fat-fried egg] 12
- toasted everything **bagel & whipped cream cheese shmear** 6

carrot dog• <sup>vegetarian/dairy-free</sup> 11

- frenchie** burger [nm beef•, caramelized onions, gruyère cheese & dijonnaise•] 13
- skinny** burger [nm beef• (cooked through), american cheese, special sauce• & dill pickles] 13
- burqueño** burger [nm beef•, american cheese, hatch green chile & aioli•] 13

### ON THE SIDE

- frites with frite sauce•, aioli•,  
or tomato-chipotle ketchup <sup>gf</sup> 4
- applewood-smoked bacon <sup>gf</sup> 6
- grilled & buttered whole wheat “toast”,  
fleur de sel 3

### S W E E T

- grilled croissant, chocolate ganache + almonds 8
- olive oil cake, glazed figs, pistachios 10
- maple pot de crème, whipped cream <sup>gf</sup> 7

• Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.  
please, no loud cell phones. **restrooms are on the blue side.**  
20% service charge may be added to parties of 6 or more guests; 20% service charge may be added to separate checks.