

# 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
brothy tomato chipotle <b>soup</b> with bolita beans & cheddar+ frenchish house <b>salad</b> <sup>gf/vegetarian</sup>	12
<b>caesar</b> salad [romaine, parmesan, crushed garlic croutons, caesar dressing•]	10
<b>loaded frites</b> [crispy frites, duck confit, green chile velouté, goat cheese] <sup>gf</sup>	17
fall <b>salade niçoise</b> • [olive oil–poached & chilled albacore tuna, radicchio & baby spinach, little potatoes, cured egg, niçoise olives] <sup>gf/dairy-free</sup>	26
<b>garganelli</b> egg pasta with ragù ‘antica’ of beef, veal & bacon, tomato & cream, parmesan & herbs	23
<b>polenta mousse</b> , spicy sausage, parmesan, tomato <sup>gf</sup>	16
<b>crêpe complète</b> [buckwheat crêpe, ham, gruyère, fat-fried egg]	12
toasted everything <b>bagel</b> & whipped cream cheese <b>smear</b>	6

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

**frenchie** burger [nm beef•, caramelized onions, gruyère cheese & dijonaïse•] 13

**skinny** burger [nm beef• (cooked through), american cheese, special sauce• & dill pickles] 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.