

frenchish

TO START

- 30g *sturia* french caviar, crème fraîche, saltines 68
- devilish egg•, jalapeño relish ^{gf} 3
- spicy orange+fennel–marinated picholine olives ^{gf} 6

SALADES

- caesar americaine • 11
- wedgish [iceberg, creamy blue cheese, lardons] ^{gf} 12
- house [lettuces, grandma bussey's french dressing] ^{gf} 6

PLATS PRINCIPAUX

- summer **salade niçoise** with seared & chilled albacore tuna• ^{gf} 27
- ratatouille** of local farms' late summer vegetables & basil, buckwheat crêpe ^{vegetarian} 26
- vietnamese-flavored rice **noodles**, vegetables, herbs, chiles, tofu, nuoc cham ^{gf} 26
- wild king **salmon**•, zucchini, dill, lemon beurre blanc ^{gf} 36
- NY **steak**• frites, aioli• & maître d' butter] ^{gf} 38
- carrot dog**• ^{vegetarian} 14
- frenchie** burger [nm beef•, caramelized onions, gruyère cheese & dijonnaise•] 14
- skinny** burger [nm beef• (cooked through), american cheese, special sauce• & dill pickles] 14

ON THE SIDE

- sage bakehouse* petit pain & whipped butter 3
- tomato & sharp cheddar mac & cheese 11
- frites with frite sauce•, plain aioli•, or tomato-chipotle ketchup ^{gf} 4

- 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.