frenchish

S N A C K Sorange+fennel-marinated picholine olives ${}^{gf/df}$ 6sweet+spicy almonds ${}^{gf/df}$ 7devilish egg•, jalapeño relish ${}^{gf/df}$ 315g *sturia* french caviar•, buckwheat blini, crème fraîche, chives gf 39chickpea fries & house ketchup gf 11carrot dog•14

SALADES

simple [local leaf lettuces, grandma bussey's french dressing] ^{gf/df} 7

bleu [iceberg lettuce, creamy blue cheese, bacon, chives] $^{\rm gf}$ 13

césar [romaine+radicchio, parmesan, crushed garlic croutons, caesar dressing•] 12

sage bakehouse bread, butter & fleur de sel 3

PLATS PRINCIPAUX

heart of palm salade niçoise [lettuces, veggies, mustard caviar, niçoise olives] ^{gf/vegan}	29
linguine, cashew cream, fresh herbs, lemon, crushed red pepper ^{vegan} 28	
wild salmon•, flash-fried haricots verts, brown rice, sesame & togarashi ^{gf}	39
crispy skin duck• breast, <i>rcj orchards</i> cherries, endive, celery root 37	
steak frites [6 oz. nm beef• flat iron, aïoli, maître d' butter] ^{gf} 35	

frenchie burger [nm beef•, caramelized onions, gruyère cheese & dijonnaise•] 15 skinny burger [nm beef• (cooked through), american cheese, special sauce• & pickles]

> lobster & corn mac & cheese 26 frites & aïoli• gf/df 4

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consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.
please, silence your cell phone. restrooms are on the blue side.

at our discretion, a 20% service charge may be added: in the absence of a signed credit card receipt or to split checks on one table.