

# f r e n c h i s h

## T O S T A R T

devilish egg•, jalapeño relish <sup>gf/dairy-free</sup> 3

soup 7

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

## S A L A D E S

house [local lettuces, grandma bussey's french dressing] <sup>gf</sup> 6

wedgish [iceberg, roquefort, fines herbes, champagne vinaigrette] <sup>gf</sup> 10

all-american caesar [romaine, parmesan, crushed garlic croutons, caesar dressing•] 10

## P L A T S P R I N C I P A U X

ratatouille of local farms' late summer vegetables, socca (chickpea crêpe) <sup>gf/vegan</sup> 17

summer **salade niçoise** [olive oil-poached & chilled albacore tuna, summer vegetables, niçoise olives, hard-cooked egg, dijon vinaigrette] <sup>gf/dairy-free</sup> 26

wild king **salmon•**, pomme fondant, sauce vierge <sup>gf</sup> 30

crispy-skin **duck•** breast, pickled peaches, almond rice <sup>gf</sup> 29

**steak** frites or steak au champignon

[grilled 12oz. nm beef• ribeye with frites or mushrooms & béarnaise aioli• <sup>gf/dairy-free</sup>] 38

**frenchie** burger [nm beef•, caramelized onions, gruyère cheese & dijonnaise• on a toasted brioche bun (or not)] 13

**skinny** burger [nm beef• (cooked through), american cheese, special sauce• & dill pickles on a toasted brioche bun (or not)] 13

## O N T H E S I D E

bread service 3

aged cheddar mac & cheese,  
toasted bread crumbs <sup>vegetarian</sup> 9

frites with frite sauce•, plain aioli•,  
or tomato-chipotle ketchup <sup>gf</sup> 4

## S W E E T S

lemon pot de crème, whipped cream <sup>gf</sup> 7

chocolate<sup>2</sup> pudding, whipped cream <sup>gf</sup> 7

lemon-scented olive oil cake, cardamom-  
glazed figs, sugared pistachios 10

menu modifications & item substitutions politely declined.

• 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. hand sanitizer is in the green bottles. one check per table, please.