

# f r e n c h i s h

## T O S T A R T

- 30g *sturia* french caviar, crème fraîche, saltines 66
- devilish egg•, jalapeño relish <sup>gf</sup> 3
- spicy orange+fennel–marinated picholine olives <sup>gf</sup> 6
- soup du jour 7

## S A L A D E S

- house [lettuces, grandma bussey's french dressing] <sup>gf</sup> 6
- wedgish [iceberg, roquefort, herbs, champagne vinaigrette, lardons] <sup>gf</sup> 12
- caesar americaine [romaine, parmesan, crushed garlic croutons, caesar dressing•] 10

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

- salade niçoise** printemps [seared & chilled albacore tuna•, butter lettuce, green spring veggies, soft-cooked egg, picholine olives, green goddess dressing] <sup>gf</sup> 26
- ligurian pesto **pasta** with haricots verts & potatoes <sup>vegetarian</sup> 26
- halibut**• meunière, crispy potatoes, asparagus, parsley, lemon <sup>gf</sup> 36
- steak** frites [grilled 12oz. prime nm beef• NY steak, frites, aioli• & maître d' butter] <sup>gf</sup> 38
- beeler's heluka **pork**• tenderloin, curried blueberry cream, arugula <sup>gf</sup> 27
- carrot dog**• <sup>vegetarian</sup> 13
- 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

- sage bakehouse* petit pain & whipped butter 3
- roasted half-pound champignons <sup>gf</sup> 14
- jack & peas mac & cheese 11
- frites with frite sauce•, plain aioli•, or tomato-chipotle ketchup <sup>gf</sup> 4

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.