

f r e n c h i s h

T O S T A R T

- devilish egg•, jalapeño relish ^{gf/dairy-free} 3
- autumn vegetable soup, braised mustard greens & roasted sesame ^{gf/vegetarian} 7
- carrot dog• ^{vegetarian/dairy-free} 11

S A L A D E S

- house [local lettuces, grandma bussey's french dressing] ^{gf} 6
- wedgish [iceberg, roquefort, fines herbes, champagne vinaigrette] ^{gf} 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

- root vegetable & mushroom bourguignon, pommes purée ^{gf/vegetarian} 26
- fall **salade niçoise**• [olive oil–poached & chilled albacore tuna, radicchio & baby spinach, little potatoes, cured egg, niçoise olives] ^{gf/dairy-free} 26
- mustard & crème fraîche–crusted wild **salmon**•, smashed garbanzos, local greens ^{gf} 30
- duck** confit & celery, refried beluga lentils, squash ^{gf} 29
- steak** frites or steak au champignon
[grilled 12oz. nm beef• ribeye with frites or mushrooms & béarnaise aioli• ^{gf/dairy-free}] 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 ^{vegetarian} 9
- frites with frite sauce•, plain aioli•,
or tomato-chipotle ketchup ^{gf} 4

S W E E T S

- ~~chocolate² pudding, whipped cream^{gf}~~ 7
- nutmeg custard ^{gf} 7
- lemon-scented olive oil cake,
candied pistachios & citrus 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.**