

f r e n c h i s h

T O S T A R T

devilish egg•, jalapeño relish ^{gf/dairy-free} 3

soup 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

polenta mousse, braised local greens, roquefort, walnuts ^{gf/vegetarian} 21

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 king **salmon**•, smashed garbanzos, braised local greens ^{gf} 30

duck confit & celery, refried beluga lentils, squash 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

maple pot de crème, whipped cream ^{gf} 7

chocolate² pudding, whipped cream ^{gf} 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.