

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

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	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
chocolate ² pudding, whipped cream ^{gf}	7
nutmeg custard ^{gf}	7
lemon-scented olive oil cake, maple+molasses, apples, walnuts	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.**