

frenchish

TO START

30g <i>sturia</i> french caviar, crème fraîche, saltines	78
smoked trout & pecan dip with toasties	15
devilish egg•, jalapeño relish ^{gf}	3
spicy orange+fennel–marinated picholine olives ^{gf}	6

SALADES

house [lettuces, grandma bussey's french dressing] ^{gf}	7
winter caesar [mixed winter greens, parmesan, crushed garlic croutons, caesar dressing•]	11
fresh avocado, fermented radish, greens, sesame ^{gf}	12

PLATS PRINCIPAUX

autumn salade niçoise [smoked trout, charred sweet potatoes, hearty greens, niçoise olives, soft-cooked egg, mustard caviar] ^{gf}	29
duck confit, black lentils, kabocha squash, vietnamese caramel ^{gf}	33
trout• amandine [sautéed idaho trout, haricots verts, almonds] ^{gf}	30
nm beef prime NYstrip steak• frites , aioli• & maître d' butter ^{gf}	38
carrot dog• ^{vegetarian}	14
frenchie burger [nm beef•, caramelized onions, gruyère cheese & dijonnaise•]	14
skinny burger [nm beef• (cooked through), american cheese, special sauce• & pickles]	14

ON THE SIDE

<i>sage bakehouse</i> petit pain & whipped butter	3
butternut squash & parmesan mac & cheese	13
frites with frite sauce•, plain aioli•, or tomato-chipotle ketchup ^{gf}	4

• 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.**
20% service charge may be added to parties of 6 or more guests; 20% service charge may be added to separate checks.