

frenchish

TO START

30g *sturia* french caviar•, crème fraîche, saltines 78

devilish egg•, jalapeño relish ^{gf} 3

orange+fennel–marinated picholine olives ^{gf} 6

sweet+salty+spicy almonds ^{gf} 7

SALADES

simple [local leaf lettuces, grandma bussey's french dressing] ^{gf} 7

winter caesar [mixed winter greens, parmesan, crushed garlic croutons, caesar dressing•] 12

arugula, roasted squash, dates, almonds, jalapeño+lime vinaigrette ^{gf} 14

PLATS PRINCIPAUX

idaho rainbow trout•, brussels sprouts, lardons, hazelnuts, dill ^{gf} 30

winterim **salade niçoise** [smoked trout, little potatoes, roasted garbanzo beans, niçoise olives, soft-cooked egg•, local leaf lettuces & roasted tomato vinaigrette] ^{gf} 29

moulard duck• breast, roasted turnips, chunky orange relish, honey ^{gf} 33

nm beef **steak• frites**, aioli• & maître d' butter ^{gf} 38

caramelized **cauliflower**, couscous, crème fraîche, garlic bread crumbs, crispy capers 27

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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

sage bakehouse petit pain & whipped butter 3

cacio e pepe 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.