

f r e n c h i s h

Menu Additions

Wednesday is Humpday! June 16:

Brasserie Burger

nm beef burger, melty comté cheese, grained dijon mustard & shaved *silver leaf farm* cabbage & cornichons on a buttered brioche bun 16

Make Thursday a Thursdate! June 17:

mussels fra diavolo

white wine-steamed mussels with tomato, shallot, garlic & red pepper flake ^{gf} 21
(add pommes frites & aioli or grilled *sage bakehouse* baguette +4)

Fryday June 18: last week for soft shell crabs!

flash-fried soft shell crab

lightly battered, vietnamese-style with herbs, spicy aioli & nuoc cham 21
add a crab +9 21

Saturday June 19:

DIY Dinner for 2: grilled salmon

salad of *silver leaf farm* lettuce & grandma bussey's french dressing
grilled salmon "steaks" & local veggies, hazelnut-basil pesto
cherry cobbler
\$54

Sunday Supper for 2: chilled beef & vegetable nosh platter

1# seared, chilled & sliced nm beef bistro steak
tomatoes, romaine spears, marinated haricots verts, dipping potatoes
sage bakehouse baguette
creamy blue cheese
\$46

Limited! pre-order online at the frenchish market

Select DIY Dinner / Sunday Supper Pick Up at checkout

Sunday June 20:

Dine-in: 3-course Father's Day Menu (see website)
By reservation: 11am-2pm