

f r e n c h i s h

menu additions

l'apero: **salty dawg**

chipotle+roasted beet soup with sour cream & bacon <sup>gf</sup> 8

salad of *silver leaf* mixed greens, mimolette jeune, tomatoes, & maple+black pepper vinaigrette <sup>gf</sup> 15

pastrami dog

pastrami-spiced carrot dog, gruyère, dijon mustard, sauerkraut & mustard caviar <sup>v</sup> 15

salmon niçoise

grilled wild king salmon• over a salad of mixed greens, potatoes, tomatoes, haricots verts, egg & niçoise olives] <sup>gf/df</sup> 39

\*\*\* \$12 skinny burgers \*\*\*

moules marinières

classic white wine–steamed salt spring island mussels• with garlic, butter, lemon & parsley <sup>gf</sup> 37

lavender crème brûlée <sup>gf</sup> 9

what's roger drinking? **Le P'tit Roca 2024 Rosé**

“easy-sipping languedoc rosé. two days of skin maceration & ss fermentation. light, fruity, and high acidity.” 14/gl