frenchish

SNACKS

citrus & thyme–marinated olives & manchego ^{gf} 11

15g *sturia* french caviar•, requesón, corn tortilla chips, lime ^{gf} 46

sweet+spicy almonds ^{gf/df} 7

devilish egg•, jalapeño relish ^{gf/df} 3

SALADES

simple [silver leaf lettuces, grandma bussey's french dressing] gf/df 8

césar [romaine & radicchio, parmesan, crushed garlic croutons, caesar dressing•] 14

farmer's [ask for specifics] 15

sage bakehouse bread, butter & fleur de sel 3

PLATS PRINCIPAUX

mushroom-stuffed buckwheat **crêpe**, *silver leaf* kale & cashew salad ^{gf/df} 34 **tuna niçoise** [grilled rare tuna•, winter greens, white beans, soft-cooked egg, niçoise olives] ^{gf/df} 32 **chả cá** [vietnamese-style fried catfish•, rice vermicelli, dill & scallions, nước chấm, peanuts ^{gf} 35

white wine–braised *dunhill ranch* lamb shoulder, french green lentils, jus, herbs ^{gf} 38 **steak frites** [6 oz. nm beef• flat iron, aïoli, maître d' butter] ^{gf} 36

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frenchie [nm beef• burger, caramelized onions, gruyère cheese & dijonnaise•] 16
skinny [nm beef• (cooked through) burger, american cheese, special sauce• & pickles] 15

frites & aïoli• gf/df 4

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.
 please, silence your cell phone. restrooms are on the blue side.
 at our discretion, a 20% service charge may be added: in the absence of a signed credit card receipt or to split checks on one table.