

f r e n c h i s h

sunday october 18

APERITIFS₉

white port & tonic	white port + fever tree tonic + fresh lime	
champagne cocktail	bubbles + raw sugar cube + bitters	
prosecco punch	prosecco + pomegranate + lime + fruit	
bloody mystique	routin dry white vermouth + spicy tomato juice	
many mimosas	bottle of gruet + carafe of orange juice	48

canned beer	la cumbre, burque [elevated IPA, beer lager]	6 (16 fl oz.)
bottled beer	weihenstephaner kristalweissbier, deu	10 (16.9 fl oz.)

V I N S _{10 / g l 40 / b t l}

bubbles	gruet brut ^{nv} , burque	
pink bubbles	gérard bertrand ²⁰¹⁷ 'cuvée thomas jefferson', crémant de limoux	
viognier	do. de couron ²⁰¹⁸ côtes-du-rhône	
sauvignon blanc	gérard bertrand ²⁰¹⁸ 'perles de sauvignon', pays d'oc	
chardonnay	les pierres grises ²⁰¹⁸ saint-véran	
rosé	philippe viallet ²⁰¹⁹ gamay noir, savoie	
gamay noir	henry fessy ²⁰¹⁵ 'vieilles vignes', beaujolais-villages	
grenache	do. paul autard ²⁰¹⁸ côtes du rhône	

c o l d b e v e r a g e s

fever tree pink grapefruit soda (187ml)	3
fever tree ginger beer (187ml)	3
rowdy mermaid lion's root kombucha (12oz.)	5
hildon sparkling water (330ml)	4
aqua panna still water (500ml)	4
orange juice	5
iced tea	3

h o t b e v e r a g e s

bottomless bad drip coffee <small>aka liquid dynamite</small>	3
french press coffee	6 / 8
espresso or long black	3
cappuccino	5
hot tea	4

s a v o r y

silver leaf farm buttercrunch lettuce, green goddess•	9
mushroom bisque, grilled gruyère cheese, simple salad	14
cremini mushroom vol au vent	16
duck confrites <small>crispy frites, duck confit, red chile, gruyère cheese</small>	17
pan-roasted salmon•, roasted delicata squash, arugula, brown butter, almonds	27
lobster cardinale <small>like shrimp & grits but it's lobster</small>	27
french-fried chicken•, wilted greens, chickpeas, honey, lardons	21
dunhill ranch lamb meatballs, black lentils, yogurt, feta, jalapeños, herbs	27

b u r g e r s

frenchie <small>nm beef•, caramelized onions, gruyère cheese, dijonnaise•</small>	13
skinny <small>nm beef• (cooked through), american cheese, special sauce•, dill pickles</small>	11
BLT <small>nm beef•, crispy bacon, tomatoes & lettuce</small>	15

s w e e t

sage bakehouse croissant	5
cookie du jour	3
baked french toast, bourbon barrel-aged maple syrup	9
madeleines + crème anglaise	7
double-crust salted caramel apple pie	9

e x t r a s

frites with choice of frite sauce, tomato-chipotle ketchup, or plain aioli	4
4 slices bacon <u>or</u> 4 pork sausage links	6