

# frenchish

## 🌿 to start 🌿

devilish EGG•	2
PANISSE chickpea fries, lemon yogurt, piment d'espelette	7
CRAB remoulade•	15
green goddess CAESAR• romaine, parmesan, garlic croutons	9
FARMER salad	9

**\$25 3-course PRIX-FIXE**

simple salad

4 oz. petit filet• + frites + aioli•

chocolate pot de crème

## on the side

FRITES w/ aioli• or “french” fry sauce•	4
VEGETABLE du jour	4
mexican grilled corn MAC & cheese	6

🌿 bread service 2.20 🌿

cheese	
FROMAGE à trois	12
grilled BRIE spiced carrot chutney, toasties	12

## 🌿 plats principaux 🌿

seared PORK• medallions red cherry pan sauce, farro, almond	26
FISH• du jour	AQ
grilled nm BEEF• ribeye roquefort, roasted tomatoes, jalapeños	38
sweet corn TAMALE roasted chile cream, sauce vierge	23
CHICKEN salade composée marinated & grilled chicken breast summer vegetables, crisp lettuce, hard-cooked egg, mustard vinaigrette	25



CARROT dog•	8
FRENCH onion burger• caramelized onions & gruyère	10
SKINNY burger• american cheese, special sauce•, dill pickles & shredded lettuce [cooked through]	10

• 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.