

# frenchish

## TO START

devilish egg•	2
chickpea fries, lemon yogurt	7
steak tartare•	14
carrot dog•	8
vietnamese crab & citrus salad, herbs, chiles, shallots	15
julia's caesar salad, crispy parmesan, toasted garlic breadcrumbs•	9
farmers salad	9
grilled eggplant, yogurt, urfa pepper oil, toasted sunflower seeds, basil	6

## PLATS PRINCIPAUX

braised dunhill ranch lamb, tarbais beans, tomatoes, herbs	30
grilled tuna•, chickpea, pickled jalapeños+tomatoes, aioli•	31
grilled 12 oz. nm beef• ribeye, sautéed button mushrooms, fancy butter	38
chipotle-glazed & grilled 3.5 oz. quail•, duck fat-fried potatoes, goat cheese	16 / 26
french onion burger• [nm beef burger, caramelized onions & gruyère]	11
skinny burger• [nm beef burger (cooked through), american cheese, special sauce•, dill pickles & shredded lettuce]	11

## CHEESE

fromage à trois	12
grilled brie, spiced carrot chutney, toasties	12

### PRIX - FIXE \$ 25

simple salad
4 oz. petit filet• + frites + aioli•
chocolate pot de crème

## ON THE SIDE

frites w/ aioli• or "french" fry sauce•	4
mexican grilled corn mac & cheese	6
petit pain & butter	2.20

## non-alcoholic BOISSONS

eldermint sparkler	elderflower + mint + lemon + soda	5	
nob hill swizzle	pomegranate + lime + soda	5	
sparkling mint espresso	espresso + mint + soda	5	
new mexico tea company looseleaf tea	[crimson ceylon (black), monkey king jasmine (green), provence (rooibos)]	4	
michael thomas coffee french press	[duke's runners blend (caffeinated) or sumatra (decaffeinated)]	6 / 8	
espresso [hot or iced]	3	lavender honey steamer	5

- 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.