



frenchish



menu additions

yellow gazpacho **soup** 6.

confit duck leg^(gf)
cooked & raw bean salad, bacon, mustard vinaigrette 12.

thai haute dog
housemade all-beef hot dog, pickled carrots & daikon,
nuac cham aioli, toasted brioche bun 10.

columbia river **king salmon** a la plancha^(gf)
kale, pickled white beets, fresh jalapeños, crème fraîche 32.

saltspring island mussels
white wine—steamed with leeks, garlic, butter & parsley 27.

green chile cheeseburger
NM beef burger, green chile, white cheddar, toasted brioche bun 10.

blueberry **buttermilk cake** w/ roasted corn ice cream 9.



additional limited-release La Cumbre beers available:
oktoberfest, full nelson, and piña quercus^(750ml)

ask about tonight's additional wines by the glass

farmers salad^(gf)

greek salad: tomatoes, cucumbers, sheep's milk feta cheese,
sweet onions, parsley, olives & red wine vinaigrette

fromage à trois

p'tit basque + pickled green beans
fourme d'ambert + peach jam
montboissié du haut-libradois + candied black figs