

# f r e n c h i s h

## salads

caesar americain•	8
heart of palm + épeautre lemon vinaigrette & almonds	10
rocket, spring veggies turmeric vinaigrette	9

### cheese

tartiflette w/ tomme de savoie served w/ toasties	15
roquefort rhubarb, oat wafers	7

carrot dog•	8
french onion burger• caramelized onions & gruyère	10
skinny burger• american cheese, special sauce•, dill pickles, shredded lettuce [cooked through]	10

\$25 3-course prix-fixe  
simple salad  
4 oz. petit filet + frites + aioli•  
chocolate pot de crème

### on the side

grilled salsify w/ butter, garlic & herbs	4
truffled goat cheese macaroni	6
frites w/ aioli• or “french” fry sauce•	4
daily vegetable	4

bread service 3

## to start

devilish egg•	2
rabbit terrine dijon & pickled carrots	12
foie gras ravioli mushrooms & broth	18

## plats principaux

french green lentil–stuffed socca tiger salad & yogurt	18
grilled NM beef ribeye butter-poached little potatoes, herb gremolata	36
sautéed halibut pea purée, pea shoot & preserved lemon salad w/ lardons	34
grilled quail, tapenade toast	23 / 37
pork belly confit soubise, pickled little onions, crispy pig ear	25

• Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. please, no substitutions, no parties of more than 8 guests, no cell phones  
20% service charge will be added to parties of 6 or more guests; 20% service charge may be added to separate checks