

frenchish

to start

devilish EGG•	2
fried CHICKEN hot sauce, celery, blue cheese	11
BEET “tartare,” endive	9
winter CAESAR salad kale + radicchio, fennel, parmesan, anchovy cream, anchovy cracklins	10
crisp LETTUCE salad hazelnuts, satsumas, crème fraiche vinaigrette	8
CASSOULET salad 12 tarbais beans, duck confit, rosette de lyon, toasty lardon breadcrumbs	

cheese

BLUE d’auvergne 9 candied kumquats, oat wafers
or
whipped BRIE 9 satsuma-carrot salad, toasties

\$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
MACARONI & cheese 6 roasted garlic + aged cheddar	



bread service 3



plats principaux

braised LAMB 28 rigatoni, mirepoix, goat cheese, herbs
petrale SOLE 30 coconut broth, rice, curried almonds
VEAL• strip steak vert 39 dijon butter, white beans, warm broccoli rabe + herb salad
BEEF CHEEK bourguignon 27 charred carrot + mushroom, pommes purée, lardon
grilled winter VEGETABLES 16 chickpea, black sesame



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

• 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.