



# f r e n c h i s h



## **fish du jour**

sautéed pacific ocean dayboat **halibut**, “ratatouille” 34.

## **farmer salad**

Ironwood Farm arugula & tomatoes, sheep’s milk feta,  
lemon, extra virgin olive oil & fleur de sel

## **veg du jour**

sautéed chard, banyuls vinegar, red pepper flake, garlic, bacon breadcrumbs

## **fromage à trois**

boucheron + lemon ash  
cave-aged gruyere + spicy pickled kale  
morbier + pickled plums

corn & tomato **chowder** 6.

traditional **steak tartare** 14.

pickled wild king **salmon** w/ cucumber salad & saltines 14.

## **Mac n Cheese Burger**

NM beef burger, fried mac ‘n’ cheese & green chile cheese sauce  
on a toasty brioche bun 12.

cherry balsamic foie gras **ice cream**, gaufrette cookie 8.

## **\$30 Thursday Night Chef’s Dinner: Pig + Fig**

salad of arugula, maple+bacon vinaigrette, fresh figs & crispy pig ear

pork belly a la plancha, grilled cabbage, figgy onion jam

salty hog sundae: vanilla ice cream, bacon caramel, fresh figs,  
hazelnut crumble & toasted meringue