

frenchish

T O S T A R T

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

P L A T S P R I N C I P A U X

seared pork• medallions, red cherry pan sauce, farro, almonds	26
sautéed pacific ocean dayboat halibut•, "ratatouille"	34
grilled nm beef• ribeye, roquefort, roasted tomatoes, jalapeños	38
salade composée: marinated & grilled chicken breast, summer vegetables, crisp lettuce, hard-cooked egg, mustard vinaigrette	25
french onion burger• [nm beef burger, caramelized onions & gruyère]	10
skinny burger• [nm beef burger (cooked through), american cheese, special sauce•, dill pickles & shredded lettuce]	10

C H E E S E

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

P R I X - F I X E \$ 2 5

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

O N T H E S I D E

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

n o n - a l c o h o l i c B O I S S O N S

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.