



Wine pairing numbers correspond to the numbers on the wine list on the back.

 white, rosé, or champagne pairing

 red wine pairing



NIGHT MENU

5PM - CLOSE  
DAILY

# LITTLE FRENCHIE

## HORS D'OEUVRE

**steak tartare**   • 18

prime beef, capers, cornichon, shallot,  
quail egg yolk, brioche toast

**smoked salmon rilette**   • 13

crème fraîche, crudités, baguette

**burgundy snails**   • 15

herb garlic butter

**pâté de maison**   • 9

dijon, cornichon, toasted bread

**ham & brie croquette**   • 12

frisée, whole grain mustard vinaigrette

**onion soup gratinée**   • 13

aged comté cheese, country bread

**duck poutine**   • 18

mozzarella, gravy, hen egg, confit

**lyonnaise**   • 14

escarole, frisée, bacon lardon, poached egg,  
mustard vin

**endive**   • 14

fourme d'ambert, apple, candied pecan

**garden**   • 12


petite lettuce, fines herbs, shallot vinaigrette

**french baguette** • 6


Normandy butter, sea salt

## CHEESE

**L'AMERICAIN** • 20

truffle tremor (goat)  40

Cypress Grove, CA

seahive (cow)  19

Beehive, Utah

lamb chopper (sheep)  6

Cypress Grove, CA

**FRENCHIE** • 18

fromager d'affinois (cow)  16

Rhone-Alpes, France

fourme d'ambert (blue-cow)  2

Puy-de-Dôme Auvergne, France

ossau iraty onetik (sheep)  36

Basque, France

**CHEF'S SELECTION** • 19

truffle tremor (goat)  40

Cypress Grove, CA

lamb chopper (sheep)  6

Cypress Grove, CA

fourme d'ambert blue (cow)  2

Puy-de-Dôme Auvergne, France

## ENTRÉES

**chicken with truffles**   • 27

roasted root vegetables, chicken jus

**le burger**   • 20

raclette cheese, onion confit, aioli,  
frites, cornichon

**scottish salmon**   • 29

red wine, lentils du puy, frisée

**cassoulet**   • 32

duck confit, saucisse de toulouse,  
white beans, persillade

**short rib pot-au-feu**   • 30

new potato, carrots, pearl onion,  
horseradish cream

**moules marinières**   • 22

frites, aioli

**steak frites**   • 32

prime coulotte steak,  
caramelized shallot,  
bone marrow jus

**frenchie dip**   • 18

roast beef, onion confit, aioli,  
aged comte cheese, beef jus,  
baguette, farm greens

## SIDES

**Puy lentils** • 8

**duck fat frites** • 9

kennebec potatoes, housemade aioli

**asparagus** • 9

citrus hollandaise

**pommes frites** • 8

kennebec potatoes, housemade aioli

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.