



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

 white, rosé, or champagne pairing

 red wine pairing



DAY MENU
11AM-3PM

LITTLE FRENCHIE

HORS D'OEUVRE

steak tartare ⁷ ³¹ • 18

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

smoked salmon rilette ¹³ ⁴⁰ • 13

crème fraîche, crudités, baguette

burgundy escargots ¹⁸ ⁴¹ • 16

herb garlic butter, baguette

pâté de foie de poulet ¹² ³⁹ • 13

port wine, cherry confiture, toasted levain

ham & brie croquette ⁹ ³⁴ • 12

frisée, whole grain mustard vinaigrette

avocado tartine ⁴ ³⁵ • 15

chèvre, heirloom tomato, pickled pepper, arugula hemp crumble

onion soup gratinée ²⁵ ³⁶ • 13

aged comté cheese, country bread

duck poutine ⁸ ⁴⁰ • 18

mozzarella, gravy, hen egg, confit

lyonnaise ¹ ³⁵ • 14

escarole, frisée, lardon, poached egg, mustard vin

endive ³ ³⁷ • 14

fourme d'ambert, apple, candied pecan

garden ⁹ ⁴² • 12

petite lettuce, fines herbes, shallot vinaigrette

pastry basket • 11

see server for details on today's selections

CHEESE

L'AMERICAIN • 20

truffle tremor (goat) ⁴⁰
Cypress grove, CA

san joaquin gold (cow) ¹⁹
Cowgirl Creamery, CA

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

herb omelette ⁹ ³⁴ • 15

boursin cheese, herbes, mixed greens

chocolate hazelut crêpe ³ ⁴⁰ • 14

strawberry, banana, toasted almond, powder sugar, nutella

croissant benedict ⁸ ⁴² • 16

croissant, Parisian ham, spinach, poached eggs, hollandaise

quiche ¹ ³⁵ • 14

bacon, gruyère cheese, caramelized onion, mixed greens

croque monsieur ¹⁹ ³² • 16

brioche, ham, comté mornay, mixed greens

(yes, madame! add egg +3)

GB & J ³ ³⁵ • 15

levain bread, fruit compote, French brie

niçoise salad ² ⁴⁰ • 16

albacore, cherry tomato, fingerling potato, green bean, hardboiled egg, niçoise olive, sherry vinaigrette

moules marinières ¹⁵ ⁴¹ • 22

frites, aioli

le burger ¹⁸ ³⁹ • 20

raclette cheese, onion confit, aioli, frites, cornichon

(add sunny side up hen egg +3)

frenchie dip ¹² ⁴⁴ • 18

french roll, aioli, caramelized onion, beef jus, mixed greens

buckwheat crêpe ³ ⁴⁰ • 14

creamed spinach, ham, egg

• **SIDES** •

Puy lentils • 8

duck fat fries • 9

kennebec potatoes, housemade aioli

asparagus • 9

citrus hollandaise

pommes frites • 8

double cut bacon • 6

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