



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 ²⁰³⁴ • 18

prime beef, capers, cornichon, shallot, quail egg yolk, toasted baguette

smoked salmon rilette ¹⁵³⁶ • 13

crème fraîche, crudités, baguette

burgundy escargots ¹⁸⁴² • 16

herb garlic butter, baguette

pâté de foie de poulet ¹¹⁴⁰ • 13

port wine, cherry confiture, toasted brioche

avocado tartine ⁴⁴¹ • 15

chèvre, heirloom tomato, pickled pepper, arugula hemp crumble

onion soup gratinée ²⁸³³ • 13

aged comté cheese, country bread

duck poutine ⁸³⁸ • 18

mozzarella, gravy, hen egg, confit

lyonnaise ¹⁴⁶ • 14

escarole, frisée, lardon, poached egg, mustard vin

endive salad ³³⁶ • 14

fourme d'ambert, apple, candied pecan, cider vinaigrette

jardin ⁴⁴¹ • 12

petite lettuce, fines herbes, shallot vinaigrette

roasted beet salad ³³⁶ • 15

red pear, chèvre, watercress, pickled shallot, toasted hazenut, mustard vinaigrette

CHEESE BOARDS

• choose 3 for \$19, 4 for \$22, 5 for \$25, 6 for \$28 •

french baguette and seasonal accompaniments

fromager d'affinois (cow) ²⁷

Rhone-Alpes, France

campo (cow) ²¹

cedar grove, NC

mimolette (cow) ⁴⁶

Normandy, France

pilota (sheep & cow) ³³

Basque, France

fourme d'ambert blue (cow) ²

Puy-de-Dôme Auvergne, France

rogue river blue (cow) ³⁹

Central Point, OR

fleur du maquis (sheep) ¹⁷

Corsica, FR

brillat-savarin (cow) ³⁶

Burgundy, France

san andreas (sheep) ²¹

Petaluma, CA

ENTRÉES

herb omelette ⁹³⁸ • 15

boursin cheese, herbes, mixed greens

GB & J ³³⁹ • 15

levain bread, fruit compote, French brie

nutella crêpe ³⁴³ • 14

strawberry, banana, toasted almond, powdered sugar

niçoise salad ²³⁶ • 16

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

croissant benedict ⁸⁴² • 16

croissant, Parisian ham, spinach, poached eggs, hollandaise

sub smoked salmon for ham + 2

moules marinières ¹⁵⁴¹ • 22

frites, aioli

quiche ¹³³ • 14

bacon, comté cheese, caramelized onion, mixed greens

le burger ²¹⁴⁰ • 20

raclette cheese, onion confit, aioli, frites, cornichon

(add sunny side up hen egg +2)

croque monsieur ¹⁹³² • 14

brioche, ham, comté mornay, mixed greens

(yes, madame! add egg +2)

frenchie dip ¹⁰⁴⁴ • 18

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

buckwheat crêpe ³⁴³ • 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 food borne illness.