



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 ²⁰ ³⁴ • 18

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

smoked salmon rilette ¹⁵ ³⁶ • 13

crème fraîche, crudités, baguette

burgundy escargots ¹⁸ ⁴² • 16

herb garlic butter, toasted baguette

pâté de foie de poulet ¹¹ ⁴⁰ • 13

port wine, cherry confiture, toasted brioche

onion soup gratinée ²⁸ ³³ • 13

aged comté cheese, country bread

duck poutine ⁸ ³⁸ • 18

mozzarella, gravy, hen egg, confit

lyonnaise salad ¹ ⁴⁶ • 14

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

endive salad ³ ³⁶ • 14

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

garden salad ⁴ ⁴¹ • 12

petite lettuce, fines herbs, shallot vinaigrette

roasted beet salad ³ ³⁶ • 15

red pear, chevre, watercress, pickled shallot, toasted hazelnut,

french baguette • 6

Normandy butter, sea salt

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

pilota (sheep & cow) ³³

Basque, France

fleur du maquis (sheep) ¹⁷

Corsica, FR

campo (cow) ²¹

Cedar Grove, NC

fourme d'ambert blue (cow) ²

Puy-de-Dôme Auvergne, France

brillat-savarin (cow) ³⁶

Burgundy, France

mimolette (cow) ⁴⁶

Normandy, FR

rogue river blue (cow) ³⁹

Central Point, OR

san andreas (sheep) ²¹

Petaluma, CA

ENTRÉES

braised lamb shank ²¹ ⁴⁶ • 32

cauliflower, black kale, pomegranate jus

chicken with truffles ¹⁶ ³⁸ • 27

half roasted shelton's natural chicken, root vegetables, chicken jus

le burger ¹¹ ⁴⁰ • 20

raclette cheese, onion confit, aioli, frites, cornichon

steak frites ²⁹ ³² • 32

prime coulotte steak, caramelized shallot, bone marrow jus

moules marinières ¹⁵ ⁴¹ • 22

salt spring island mussels, white wine, frites, aioli

scottish salmon ¹⁸ ⁴⁵ • 29

burgundy wine cooked lentils du puy, pickled red onion, frisée

cassoulet ¹⁹ ⁴³ • 32

duck confit, saucisse de toulouse, white beans, persillade

beef bourguignon ⁹ ³⁵ • 30

braised beef short rib, button mushroom, bacon, pearl onions

frenchie dip ⁵ ⁴⁴ • 18

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

petrale sole meunière ¹⁵ ⁴¹ • 24

Lemon brown butter, parsley

• SIDES •

lentils du Puy • 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.