

A 4% surcharge will be added to all guest checks to help cover increasing costs, and support recent increases to minimum wage and benefits for our dedicated team



DAY MENU  
11AM-CLOSE

# LITTLE FRENCHIE

## HORS D'OEUVRE

**burgundy escargots** • 13  
*red wine, garlic-herb butter, puff pastry*

**pâté de foie de poulet** • 13  
*port wine, shallot confiture, toasted brioche*

**potato croquettes** • 8  
*ham, comte cheese, chives, aioli*

**salade de tomates** • 13  
*heirloom tomato, french feta, persian cucumber, pickled shallot, arugula, banyuls vinegar*

**french baguette** • 6  
*normandy butter, sea salt*

**onion soup gratinée** • 13  
*aged comté cheese, country bread*

**jardin salade** • 12  
*petite lettuce, shaved vegetables, fines herbes, shallot vinaigrette*

**pommes frites** • 6  
*house cut kennebec potatoes, garlic aioli*

**beef bone marrow rôti** • 15  
*lemon zest, fines herbes, bacon confiture, toasted levain bread*

## CHEESE BOARD

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

*french baguette and seasonal accompaniments*

**fromage d' affinoid** (cow)  
*Rhone-Alpes, France*

**red hawk** (cow)  
*Petaluma, CA*

**fleur du maquis** (sheep)  
*Corsica, France*

**point Reyes blue** (cow)  
*Point Reyes, CA*

**fourme d' ambert** (cow)  
*Auvergne, France*

**rockets robiola** (cow)  
*Cedar Grove, NC*

**clochette fontenille** (goat)  
*Fontenille, France*

**pilota** (cow & sheep)  
*Basque, France*

**mimolette 12 mth** (cow)  
*Lille, France*

**brebrousse d' argental**  
(sheep)  
*Lyon, France*

## ENTRÉES

**quiche** • 14  
*bacon, comté cheese, caramelized onion, mixed greens*

**niçoise salad** • 16  
*albacore, cherry tomato, fingerling potato, green bean, hard boiled egg, niçoise olive, sherry vinaigrette*

**moules au saffron** • 22  
*pei mussels, saffron white wine broth, frites*

**le burger** • 18  
*raclette cheese, onion confit, aioli, frites, cornichon  
(add sunny side up hen egg +2)*

**chicken paillard** • 26  
*leek barigoule, maitake mushroom, crispy sunchoke, maderia-truffle jus*

**cassoulet** • 32  
*duck confit, saucisse de Toulouse, white beans, persillade*

**frenchie dip** • 18  
*french roll, aioli, comte cheese, caramelized onion, beef jus, mixed greens*

**eye of rib steak** • 39  
*center cut 8 oz, Omaha, NE, au poive sauce, frites*

**braised beef short rib** • 32  
*burgundy red wine, pommes puree, carrot, mushroom, pearl onion*

**swordfish provençal** • 32  
*pan seared swordfish, roasted aubergine puree, niçoise olive, white wine, caper, tomato-fennel jam*

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