

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** • 15  
*red wine, garlic-herb butter, puff pastry*
- onion soup gratinée** • 13  
*aged comté cheese, country bread*
- pâté de foie de poulet** • 14  
*port wine, shallot confiture, toasted brioche*
- house made boudin blanc** • 14  
*grape mustard, apple remoulade*
- endive & fall citrus salad** • 14  
*blood orange, tangerine, fourme d' ambert, walnut gremolata*
- short rib poutine** • 16  
*pommes frites, mozzarella cheese curds, velouté, caramelized onion, sunny side egg*

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

- soupe du jour** • 10  
*soup of the day*
- jardin salade** • 12  
*petite lettuce, shaved vegetables, fines herbs, shallot vinaigrette*
- potato croquettes** • 8  
*ham, comté cheese, chives, aioli*
- salmon rilette** • 14  
*crème fraîche, vegetable crudités, toasted baguette*
- beef carpaccio** • 15  
*mushrooms à la grecque, caper, horseradish, lemon zest, parsley*
- pommes frites** • 6  
*house cut kennebec potatoes, garlic aioli*
- beef bone marrow rôti** • 16  
*pickled peppers, sauce verte, caramelized onion, levain toast*

## CHEESE BOARD

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

*french baguette and seasonal accompaniments*

- |   |  |   |
|---|--|---|
| <b>cottonseed</b> (goat & cow)<br><i>Cedar Grove, NC</i>  | <b>brebrousse d' argental</b> (sheep)<br><i>Lyon, France</i> | <b>langres</b> (cow)<br><i>Champagne, France</i>                |
| <b>rogue river blue</b> (cow)<br><i>Central Point, OR</i> | <b>fourme d' ambert</b> (cow)<br><i>Auvergne, France</i>     | <b>fromager d' affinoid</b> (cow)<br><i>Rhone-Alpes, France</i> |
| <b>devil's gulch</b> (goat & cow)<br><i>Petaluma, CA</i>  | <b>red bud</b> (goat & cow)<br><i>Cedar Grove, NC</i>        | <b>point reyes blue</b> (cow)<br><i>Point Reyes, CA</i>         |
|   | <b>mimolette</b> (cow)<br><i>Lille, France</i>               |   |

## ENTRÉES

- quiche** • 15  
*bacon, comté cheese, caramelized onion, mixed greens*
- niçoise salad** • 17  
*albacore, cherry tomato, fingerling potato, green bean, hard boiled egg, niçoise olive, sherry vinaigrette*
- moules au saffron** • 24  
*salt spring mussels, frites, saffron white wine broth*
- le burger** • 18  
*raclette cheese, onion confit, aioli, frites, cornichon  
(add sunny side up hen egg +2)*
- salmon** • 29  
*spiced carrot purée, wilted frill mustard, quince confit, beurre noisette vinaigrette*
- cassoulet** • 32  
*duck confit, saucisse de toulouse, white beans, persillade*
- frenchie's beef dip** • 18  
*slow roasted beef, aioli, comte cheese, caramelized onion, beef jus, mixed greens*
- steak frites** • 39  
*8 oz hanger steak, hand cut frites au poive sauce,*
- braised beef short rib** • 32  
*burgundy wine, pommes purée, carrot, mushroom, pearl onion*
- poulet rôti** • 26  
*half roasted chicken, honeynut squash purée, cauliflower, maitake mushroom, truffle jus*

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