

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


**BRUNCH
TAKE OUT**
10AM-3PM

LITTLE FRENCHIE

HORS D'OEUVRE

burgundy escargots • 15
red wine, garlic-herb butter, baguette

onion soup gratinée • 13
aged comté cheese, country bread

endive & fall citrus salad • 14
blood orange, tangerine, fourme d'ambert, walnut gremolata

pommes frites • 6
house cut kennebec potatoes, garlic aioli

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

potato croquettes • 8
ham, comté cheese, chives, aioli

french baguette • 6
normandy butter, sea salt

FAVORITES

quiche • 15
bacon, comté cheese, caramelized onion, mixed greens

nutella crêpe • 15
strawberry, banana, toasted almond, powdered sugar

bruléed french toast • 15
custard-soaked bread pudding, maple syrup, fresh berries,

le burger • 18
raclette cheese, onion confit, aioli, frites, cornichon

(add sunny side up hen egg +2)

frenchie's beef dip • 18
slow roasted beef, aioli, comte cheese, caramelized onion, beef jus, mixed greens

BRUNCH

herb omelette • 15
boursin cheese, fines herbs, mixed greens

croissant benedict • 16
parisian ham, spinach, poached eggs, hollandaise

smoked salmon benedict • 18
croissant, spinach, poached eggs, hollandaise

croissant sandwich • 16
two over easy eggs, bacon, tomato, arugula, comté cheese mixed greens

croque madame • 16
brioche, ham, comté mornay, sunny side egg, mixed greens

CHEESE BOARD

• \$15 •

french baguette and seasonal accompaniments

truffle tremor (goat)
Arcata, CA

mimolette (cow)
Lille, France

point reyes blue (cow)
point reyes, CA

DESSERT

vanilla bean crème brûlée • 10
shortbread cookie

chocolate torte • 10
pastry cream, raspberry

baba au rhum cake • 10
cranberry compote, crème fraîche chantilly, almonds

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