

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



TAKE OUT  
11AM-8 PM

# LITTLE FRENCHIE

## HORS D'OEUVRE

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| <p><b>burgundy escargots</b> • 15<br/><i>red wine, garlic-herb butter, baguette</i></p> <p><b>onion soup gratinée</b> • 13<br/><i>aged comté cheese, country bread</i></p> <p><b>endive &amp; roasted pear salad</b> • 14<br/><i>point reyes blue, toasted walnut<br/>ice wine vinaigrette</i></p> <p><b>pommes frites</b> • 6<br/><i>house cut kennebec potatoes, garlic aioli</i></p> | <p><b>jardin salade</b> • 12<br/><i>petite lettuce, shaved vegetables, fines herbs,<br/>shallot vinaigrette</i></p> <p><b>potato croquettes</b> • 8<br/><i>ham, comté cheese, chives, aioli</i></p> <p><b>pâté de foie de poulet</b> • 14<br/><i>port wine, cornichon,<br/>toasted brioche</i></p> <p><b>french baguette</b> • 6<br/><i>normandy butter, sea salt</i></p> |
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## FAVORITES

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| <p><b>quiche</b> • 15<br/><i>bacon, comté cheese, caramelized onion,<br/>mixed greens</i></p> <p><b>le burger</b> • 18<br/><i>raclette cheese, onion confit, aioli,<br/>frites, cornichon</i><br/><i>(add sunny side up hen egg +2)</i></p> | <p><b>frenchie's beef dip</b> • 18<br/><i>slow roasted beef, aioli, comte cheese,<br/>caramelized onion, beef jus, mixed greens</i></p> <p><b>jambon and raclette dip</b> • 17<br/><i>juicy ham, aioli, melted raclette cheese,<br/>garlic braised greens, baguette, natural jus</i></p> |
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## WEEKLY MENU

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| <p><b>scottish salmon</b> • 29<br/><i>puy lentils, root vegetables, frisee</i></p> <p><b>braised beef short rib</b> • 30<br/><i>burgundy wine, pappardelle pasta, carrot,<br/>mushroom, pearl onion</i></p> | <p><b>poulet rôti</b> • 26<br/><i>half roasted chicken,<br/>carmelized brussels sprouts, bacon, thyme jus</i></p> <p><b>steak frites</b> • 32<br/><i>8 oz hanger steak, hand cut frites<br/>maitre d' hotel butter</i></p> |
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## CHEESE BOARD

• 3 for \$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** • 5
- chocolate torte** • 10  
*pastry cream, raspberry*
- house made cookie** • 2  
*assorted flavor*

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