

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

11 AM-CLOSE

LITTLE FRENCHIE

HORS D'OEUVRE

torchon de canard • 16

strawberry confiture, toasted hazelnut, red ribbon sorrel, black pepper brioche

burgundy escargots • 15

red wine, garlic-herb butter, puff pastry

onion soup gratinée • 14

aged comté cheese, country bread

endive salad • 14

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

steak tartar • 18

angus beef, capers, dijon shallot, egg yolk, toasted baguette

pâté de foie de poulet • 14

port wine, shallot confiture, toasted brioche

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

duck fat pommes frites • 8

house cut kennebec potatoes, garlic aioli

short rib poutine • 16

pommes frites, mozzarella cheese curds, velouté, caramelized onion, sunny side egg

french baguette • 6

normandy butter, sea salt

add truffle raclette cheese to any dish +5

CHEESE BOARD

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

french baguette and seasonal accompaniments
add sopressata piccante + \$4

delice de cremiere (cow)
Burgundy, France

fleur du maquis (sheep)
Corsica, France

barely buzzed (cow)
Ogden, UT

breibirousse (sheep)
Rhones Alpes, France

pico picandine (goat)
Perigord, France

mimolette (cow)
Lille, France

lamb chopper (sheep)
Arcata, CA

ENTRÉES

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)
(sub truffle raclette cheese +3)

steelhead trout grenobloise • 29

romanesco, toasted almond, capers, parsley, lemon beurre noisette

braised beef short rib • 32

comté polenta, broccoli rabe, caramelized cipollini

poulet roti • 26

leek soubise, oyster mushroom, english peas, meyer lemon jus

cassoulet • 32

duck confit, saucisse de Toulouse, white beans, persillade

filet mignon au poivre • 42

pommes frites, cognac peppercorn sauce

frenchie's beef dip • 18

slow roasted beef, aioli, comte cheese, caramelized onion, beef jus, mixed greens

parisian gnocchi • 24

seasonal vegetables, comte cheese, beurre noisette

quiche • 15

bacon, spinach, comté cheese, caramelized onion, mixed greens