

# Frenchie

ALL DAY EATERY & BAR

Executive Chef: Reilly Brown

Culinary Director: Bruno Davallon

## TO SHARE

**Oysters 24/48**  
accoutrements

**Chickpea Fritters 12**  
six panisse, espelette lemon aioli

**Bread & Butter 7**  
french baguette, herb butter

**Gougères 9**  
five cheese puffs

**Deviled Eggs 12**  
four piece, bacon crumble, chive

**Onion & Gruyère Dip 17**  
tortilla chips, chopped chili peppers

## APPETIZERS

**Butternut Squash Soup 16**  
spiced pumpkin seed, crème fraîche

**Chilled Shrimp & Avocado 19**  
french cocktail sauce

**Salmon 24**  
carpaccio style, lemon, olive oil,  
crispy quinoa

**Provençale Tomato Tart 18**  
goat cheese, basil

**Garden Salad 9**  
shallot vinaigrette, radish, herbs

**Baby Kale Caesar 16**  
brioche croutons, parmesan

**Beef Tartare 28**  
hand cut black angus, condiments,  
grilled focaccia

**Escargots 23**  
garlic, parsley, butter

**French Onion Soup 16**  
baguette croutons, gruyère

## SALADS & SANDWICHES

**Cajun Salad 26**  
chicken breast, bibb lettuce, avocado,  
cucumber, tomato, radish, dill, dijon  
mustard dressing

**Grilled Hanger Salad 36**  
grilled hanger steak, kale, arugula,  
radicchio, miso-soy vinaigrette

**Classic Burger 21**  
bacon, special sauce, pomme frite  
add egg +4

**Croque Monsieur 19**  
gruyère cheese, ham

**Grilled Eggplant Sandwich 19**  
marinated eggplant, pesto, mozzarella,  
lettuce, tomato, focaccia

**Castelfranco Salad 34**  
duck confit, candied walnut, pickled  
pear, bleu cheese, shallot vinaigrette,  
brussels sprout

**Natalie Salad 25**  
shrimp, heart of palm, avocado, radish,  
crispy shallot, honey-lemon dressing

**Burger au Poivre 24**  
gruyère cheese, black peppercorn aioli,  
pomme frites

**Croque Madame 23**  
gruyère cheese, ham, sunny side up egg

**French Dip 25**  
carmalized onions, horseradish aioli,  
au jus

## MAIN COURSES

**Cajun Chicken Lunch 25**  
blackened chicken breast, beurre blanc,  
pomme frites

**Mussels & Fries 26**  
mariniere style mussels, white wine  
shallot sauce

**Steak Frites 34**  
texas wagyu hanger, house steak sauce

**Quiche Lorraine 22**  
bacon, gruyère, garden salad

**Spicy Rigatoni 24**  
vodka sauce, basil

**Grilled Salmon 34**  
spiced lentils, arugula pesto,  
preserved meyer lemon

**Tagliatelle 29**  
roasted maitake mushroom, parmesan,  
chive

**French Omelette 19**  
boursin cheese, house green salad

**Spinach & Mushroom Quiche 22**  
spinach, mushroom, garden salad

**Spring Pea Risotto 28**  
English peas, parmesan mousse

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MON - FRI  
11AM - 4PM

For your convenience and security, we are fully cashless. We accept all major cards and mobile payment.  
Consuming raw or undercooked meat or fish may cause foodborne illness. Please notify us of any food allergies.

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## COCKTAILS

**Frozen Espresso Martini 17**  
titos, baileys oat, mr. black, licor 43,  
cold brew, mascarpone whip

**Freezer Martini 17**  
martin miller, roku, lo fi dry vermouth, lillet

**Corsica Breeze 16**  
mi campo blanco, tamarind infused amaras  
verde, jalisco 1562, pineapple, lime, agave

**El Cubano 26**  
cigar infused macallen 12yr, diplomatico reserva,  
angostura, mole bitters, coca cola reduction

**Sauv Story 17**  
martin miller gin, st germain, lavender, lemon,  
whitehaven sauvignon blanc

**Strawberry Imposter 19**  
strawberry infused el tesoro blanco, luxardo  
bitter bianco, lillet

**Frozen Margarita 17**  
lalo, cointreau, lime, agave

**Lt. Blueberry 14**  
socorro reposado, blueberry infused  
st-germain, lemon, la marca prosecco

**Fraise Spritz 14**  
strawberry infused aperol,  
la marca prosecco

**Back to Cabo 20**  
cilantro infused socorro blanco, jalisco 1562,  
cucumber, pineapple, citrus

**Lychee Martini 20**  
mi campo blanco, kanade yuzu liqueur, lemon,  
lychee, hibiscus

## WINES BY THE GLASS

**Castell de Sant Pau Brut Nature** Cava, Spain NV 11

**La Marca** Prosecco, Italy NV 12

**Simonnet-Febvre Brut Rosé** Crémant de Bourgogne, France NV 15

**Champagne Mandois 'Brut Origine'** Champagne, France NV 23

**Minuty 'Prestige'** Rosé, Côtes de Provence, France 2024 14

**Paul Jaboulet Aîné 'Parallèle 45'** White Blend, Côtes-du-Rhône, France 2023 11

**Le Garenne** Sauvignon Blanc, Sancerre, France 2024 19

**Laroche 'Saint Martin'** Chardonnay, Chablis, France 2023 20

**Post & Beam** Chardonnay, Carneros, California 2023 17

**Delas** Red Blend, Ventoux, France 2021 11

**Château du Caillau** Malbec, Cahors, France 2022 12

**Frédéric Magnien** Pinot Noir, Bourgogne, France 2022 19

**Routestock** Pinot Noir, Sonoma Coast, California 2023 16

**Sebastiani** Cabernet Sauvignon, North Coast, California 2022 15

**Mount Veeder Winery** Cabernet Sauvignon, Napa Valley, California 2022 27

## DRAFT BEER

**Kronenbourg 1664 8**  
European Pale Lager, France

**Michelob Ultra 8**  
Light Lager, Missouri

**Founders All Day IPA 8**  
American IPA, Michigan

## MOCKTAILS

**Garden Soirée 10**  
seedlip notas de agave, lime, cucumber,  
sparkling water

**Diabolo Fraise 10**  
seedlip notas de agave, lemon,  
cantinero strawberry, sparkling water

**Palo-nah 10**  
seedlip notas de agave, lime, grapefruit,  
cantinero hibiscus, fevertree grapefruit

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