

Frenchie

ALL DAY EATERY & BAR

Executive Chef: Reilly Brown

Culinary Director: Bruno Davailon

M
O
T
H
E
R
S
/
S

D
A
Y

STARTERS

Salmon 26
carpaccio style, lemon, olive oil,
crispy quinoa

Yellowtail Crudo 29
grapefruit, citrus emulsion,
finger lime

Deviled Eggs 16
four piece, bacon crumble, chive

Oysters 24/48
accoutrements

Provençale Tomato Tart 20
goat cheese, basil

Onion and Gruyère Dip 22
tortilla chips,
chopped chili peppers

Beef Tartare 29
hand cut black angus, condiments,
grilled focaccia

Chilled Shrimp & Avocado 22
french cocktail sauce

MAIN COURSES

Steak & Eggs 36
texas wagyu hanger, two eggs,
house steak sauce, crispy fingerlings

Filet au Poivre 48
brandy peppercorn sauce,
beef fat roasted carrots

Blue Crab Omelette 32
chili oil, garden salad

French Toast 24
blueberry compote, chantilly

Cajun Salad 29
chicken breast, bibb lettuce,
avocado, cucumber,
dijon mustard dressing

Black Truffle Soft Scramble 32
butter croissant, black truffle

Cajun Chicken 28
blackened chicken breast,
beurre blanc, pomme frites

10oz Prime N.Y. Strip 78
house steak sauce, pomme frites

Lobster Benedict 36
maine lobster, hollandaise,
poached egg

Chicken & Waffle 32
hot honey, house pickles

Grilled Hanger Salad 38
grilled hanger steak, kale, arugula,
radicchio, miso-soy vinaigrette

Shortrib Hash 46
crispy fingerlings,
caramalized onions, poached egg,
cheddar