

# Frenchie

ALL DAY EATERY & BAR

Executive Chef: Reilly Brown

Culinary Director: Bruno Davailon

## BAKED GOODS

- Classic Croissant** 4.50
- Chocolate Croissant** 5.50
- Burnt Cinnamon Croissant** 6
  - Sticky Bun** 8
  - Cinnamon Roll** 8
  - Blueberry Muffin** 4
- Frenchie Signature Crêpe** 15  
pecan praliné, Nutella, strawberry, banana, chantilly
- Frenchie Waffle** 18  
pecan praliné, strawberry, banana, chantilly crème

## STARTERS

- Oysters** 24/48
- Avocado Toast** 14  
sourdough, Greek yogurt, avocado, sesame seeds add egg +4
- French Onion Soup** 16  
baguette croutons, gruyère
- Baby Kale Caesar** 15  
brioche croutons, spanish anchovy, roasted tomato
- Salmon** 24  
carpaccio style, lemon, olive oil, crispy quinoa
- Provençale Tomato Tart** 18  
goat cheese, basil
- Onion and Gruyère Dip** 17  
tortilla chips, chopped chili peppers

## EGGS

- Classic Benedict** 21  
Canadian bacon, garden salad
- Norwegian Benedict** 25  
gravlax, garden salad
- Florentine Benedict** 21  
spinach, garden salad
- Quiche Lorraine** 22  
bacon, gruyère, garden salad
- Bacon & Egg Biscuits** 18  
gruyère, garden salad
- French Omelette** 19  
boursin cheese, garden salad
- Two Eggs Your Way** 18  
bacon, choice of toast, crispy fingerlings
- Veggie Quiche** 22  
spinach, mushroom, garden salad

## MAIN COURSES

- Steak & Eggs** 34  
texas wagyu hanger, two eggs, house steak sauce, crispy fingerlings
- Classic Burger** 21  
bacon, special sauce, pomme frites add egg +4
- Croque Monsieur** 19  
gruyère cheese, ham
- French Toast** 18  
blueberry compote, chantilly
- Cajun Salad** 26  
chicken breast, bibb lettuce, avocado, cucumber, dijon mustard dressing
- Castelfranco Salad** 34  
duck confit, candied walnut, pickled pear, bleu cheese
- Cajun Chicken Lunch** 25  
blackened chicken breast, beurre blanc, pomme frites
- Burger Au Poivre** 24  
gruyère, black peppercorn, caramelized onions, pomme frites
- Croque Madame** 23  
gruyère cheese, ham, sunny side up egg
- Chicken & Waffle** 28  
hot honey, house pickles
- Natalie Salad** 25  
shrimp, heart of palm, avocado, radish, crispy shallot, honey-lemon dressing
- Grilled Hanger Salad** 36  
grilled hanger steak, kale, arugula, radicchio, miso-soy vinaigrette

- Ham & Cheese Crêpe** 16  
ham, gruyère, chive add egg +4

Buttermilk Biscuit 7

## SIDES

Avocado 6

Crispy Bacon 8

Garden Salad 9

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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SAT & SUN  
9:30AM - 4PM

# Frenchie

ALL DAY EATERY & BAR

## COCKTAILS

- Mimosa 13**  
orange juice, la marca prosecco  
+11 champagne mandois 'brut origine'
- TSH Bloody Mary 16**  
titos, lime, olive juice, tsh bloody mix by el  
cantinero
- Frozen Margarita 17**  
lalo, cointreau, lime, agave
- 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
- Palomita 17**  
socorro reposado, san cosme, jalisco 1562,  
lime, el cantinero grapefruit
- Back to Cabo 20**  
cilantro infused socorro blanco, jalisco 1562  
cucumber, pineapple, citrus
- TSH Verde Maria 16**  
lalo, lime, olive juice, tsh verde mix by el  
cantinero
- Peach Bellini 13**  
peach purée, la marca prosecco
- Lt. Blueberry 14**  
socorro reposado, blueberry infused  
st-germain, lemon, la marca prosecco
- Fraise Spritz 14**  
strawberry infused aperol, la marca prosecco
- Strawberry Imposter 19**  
strawberry infused el tesoro blanco, luxardo  
bitter bianco, lillet

## WINES BY THE GLASS

- Castell de Sant Pau Brut Nature** Cava, Spain NV 11  
**La Marca** Prosecco, Italy NV 12
- Gerard Bertrand Brut Rosé** Crémant de Limoux, France NV 15  
**Robert de Pampignac Brut** 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  
**Sancerre** Sauvignon Blanc, France 19
- Laroche 'Saint Martin'** Chardonnay, Chablis, France 2023 21  
**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

## FRESH PRESSED JUICE

- Beet 8**  
orange, beet, carrot
- Green 8**  
celery, lemon, cucumber, spinach, apple
- Orange Juice 8**

## COFFEE & TEA

- Espresso 3**
- Double Espresso 5**
- Latte 5**
- Cappuccino 5**
- Mochaccino 6**
- Americano 4**
- Matcha Latte 8**
- Hot Tea 6**  
assam black English breakfast  
genmaicha green  
chamomile herbal

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