

Frenchie

ALL DAY EATERY & BAR

Executive Chef: Reilly Brown

Culinary Director: Bruno Davailon

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TO SHARE

Oysters 24/48
accoutrements

Gougères 9
five cheese puffs

Bread & Butter 7
french baguette, herb butter

Chickpea Fritters 12
six panisse, espelette lemon aioli

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

Yellowtail Crudo 28
grapefruit, citrus emulsion, finger lime

Provençale Tomato Tart 18
goat cheese, basil

Grilled Octopus 34
chimichurri, charred shishito,
black garlic espuma

Chilled Shrimp & Avocado 19
french cocktail sauce

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

French Onion Soup 16
baguette croutons, gruyère

Bluefin Tuna 26
tomato soy glaze, daikon radish, chili oil

Escargots 23
garlic, parsley, butter

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

Garden Salad 9
shallot vinaigrette, radish, herbs

Baby Kale Caesar 16
brioche croutons, spanish anchovy,
roasted tomato

MAIN COURSES

Tagliatelle 29
roasted maitake mushroom, parmesan

Scallops 39
melted leeks, brown butter emulsion, urfa
pepper

Mussels 28
mariniere style mussels, white wine shallot
sauce, pomme frites

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

Steak Frites 34
house steak sauce, pomme frites

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

Braised Wagyu Short Rib 46
pommes purée, cipollini onion, beef jus

Mushroom Risotto 36
black truffle, maitake mushroom

Spicy Rigatoni 24
vodka sauce, basil

Cajun Chicken 29
blackened chicken breast, beurre blanc,
pomme frites

Roasted Cod 36
leeks fondue, fingerling potato, french curry,
lemon

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

Whole Branzino 39
sauce vierge, lemon

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

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

Spring Pea Risotto 28
English peas, parmesan mousse

SALADS

Cajun 26
chicken breast, bibb lettuce, avocado,
cucumber, dijon mustard dressing

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

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

Castelfranco 34
duck confit, candied walnut, pickled
pear, bleu cheese, herbs, shallot
vinaigrette, shaved brussels sprout

SIDES

Parisian Gnocchi 15
ham, béchamel, gruyère

Roasted Cabbage 15
bacon vinaigrette, chili condiment

Sautéed Spinach 13
garlic, shallot

Pomme Frites 9

MON - THU
4PM - 9:30PM

FRI
4PM - 10:30PM

SAT
4PM - 10:30PM

SUN
4PM - 9PM

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.

Frenchie

ALL DAY EATERY & BAR

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

Gerard Bertrand Brut Rosé Crémant de Bourgogne, 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

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