

# Frenchie

ALL DAY EATERY & BAR

Executive Chef: Reilly Brown

Culinary Director: Bruno Davailon

## BAKED GOODS

**Classic Croissant** 4.50

**Chocolate Croissant** 5.50

**Sticky Bun** 8

**Cinnamon Roll** 8

**Burnt Cinnamon Croissant** 5.50

## STARTERS

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

**Provençale Tomato Tart** 20  
goat cheese, basil

**Yellowtail Crudo** 29  
grapefruit, citrus emulsion,  
finger lime

**Onion and Gruyère Dip** 22  
tortilla chips,  
chopped chili peppers

**Deviled Eggs** 16  
four piece, bacon crumble, chive

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

**Oysters** 24/48  
accoutrements

**Chilled Shrimp & Avocado** 22  
french cocktail sauce

## MAIN COURSES

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

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

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

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

**Blue Crab Omelette** 32  
chili oil, garden salad

**Lobster Benedict** 36  
maine lobster, hollandaise,  
poached egg

**French Toast** 24  
blueberry compote, chantilly

**Chicken & Waffle** 32  
hot honey, house pickles

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

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

**Black Truffle Soft Scramble** 32  
butter croissant, black truffle

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

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.

F  
A  
T  
H  
E  
R  
'  
S  
  
D  
A  
Y

# 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

**Eight Elite** 8  
Light Lager, Texas

**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

B  
A  
R  
  
M  
E  
N  
U