

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.

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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