#### TOOTLES & FRENCH

## **BOARDS & SNACKS**

Boards		Truffle Popcorn (AV)	7
Cheese Board	36	White truffle oil, parmesan	
Meat Board*	36		
Mixed Board*	39	Truffle Fries (AV)	10
		White truffle oil, parmesan	
Pasta Chips (AV)	7		
Spice blend, lemon,		<b>Red Potato Croquettes</b>	12
ranch aioli		Bacon bits, jalapeño aioli	

## SALADS

<b>Spinach Salad (V)</b> Pickled red onions, cucumbers, lemon vinaigrette	15	<b>Gem Salad</b> ( <b>AV</b> ) Tarragon aioli, toasted seeds, dill, cherry tomatoes, radish, parsley	17
<b>Cobb Salad</b> Iceberg, cherry tomatoes, cucumber, red onion, bacon, egg, avocado, bleu cheese dressing	18	<b>Watermelon Salad (AV)</b> Arugula, pecorino, dried cranberry, strawberry vinaigrette	17
		Add chicken or tofu for 8. Add shrimp for 10.	

## **SANDWICHES (20)**

**T&F Burger (+4)** Brioche, ribeye blend, cheddar, grilled onions, dijon aioli, side of house-made pickles

Roasted Carrot (V) Ciabatta, mixed seeds, pickled vegetables, vegan jalapeño aioli, maldon salt

**Grilled Brie** Sourdough, dijon aioli, apples, arugula

**French's Chopped Cheese** Sourdough, Muenster, cheddar, seasoned burger blend, jalapeño aioli Lamb Burger (+4) Brioche, garlic chimichurri, feta

Pulled Pork Ciabatta, house-made BBQ sauce, smoked gouda

**Buffalo Chicken** Brioche, buffalo sauce, ranch aioli, onion, lettuce

Italian Sausage Ciabatta, pork & fennel sausage, chimichurri, provolone

All sandwiches served with fries & side salad. Add truffle fries for 2.

## SMALL PLATES

Bone Marrow Fried onions, chives. Add sherry luge 8.	MP	<b>Coq au Vin Wings</b> Red wine, bacon, pickled carrots, bleu cheese	16
<b>Burrata</b> Watermelon-tomato purée, balsamic, basil oil	19	<b>Shrimp Ceviche</b> Cilantro sauce, jalapeño,	18
<b>Caprese Flatbread</b> Roasted cherry tomatoes, fresh mozzarella, basil, balsamic	18	cucumber, red onion, avocado Quail Lollipops	28
<b>Steak Tartare</b> Dijon, lemon, hot sauce, shallots, parsley	22	Brandied cherry glaze, pickled red onions	

# ENTRÉES & PASTAS

<b>Roast Chicken</b> Roasted half chicken, mashed potatoes, sautéed spinach	36	<b>Steak Frites</b> Fries, au poivre sauce	MP
<b>Moroccan Shrimp</b> Moroccan glaze, sautéed vegetables	26	<b>Pesto Burrata</b> Spaghetti, cherry tomatoes	25
<b>Pork Tenderloin</b> Carrot mousse, orange sauce, roasted onion	26	<b>Chicken Carbonara</b> Fettuccine, leeks, bacon, egg, parmesan, cream	28
<b>Glazed Tofu (V)</b> Aged Madeira glaze, sautéed spinach	22	<b>Rigatoni Bolognese</b> Beef bolognese, tomato, parmesan	25
with garlic confit, radish, fried onions, sesame, lemon zest		<b>Seafood Fettuccine</b> Shrimp, San Marzano tomato sauce	28
<b>Daily Fish Filet</b> Chilled vegetable salad, yucca, tamarind sauce	28	<b>Chicken Alfredo</b> Grilled chicken, fettuccine	25
Three-seed Carrots (V)	24	<b>Spaghetti with Garlic &amp; Oil</b> Sautéed spinach, mushrooms	25
Chia, flaxseed & sunflower seeds, pickled daikon, arugula, chimichurri		<b>Squid Ink Pasta</b> Shrimp, calamari, seafood broth, panko	28

## SIDES

Sautéed Spinach (V)	8	Cucumber Salad	8
Guajillo Flambéed Mushrooms	10	Mashed Potatoes	8

(V) - Vegan (AV) - Available Vegan

Before placing your order, please inform your server if a person in your party has a food allergy. \*Items marked with an asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Parties of 6 or more are subject to an automatic gratuity of 25%. Unpaid tabs will be charged to the card on file and are subject to an automatic gratuity of 25%.