



TOOTLES & FRENCH

PRIX FIXE SPECIAL

Prix Fixe Sandwich Special

Choice of sandwich with fries and salad.

Hand selected wine (red, white, sparkling, or rosé) or beer

25

APPETIZERS & SALADS

Boards

Cheese Board	36
Meat Board*	36
Mixed Board*	39

Truffle Popcorn (AV)

White truffle oil, pecorino

7

Truffle Fries (AV)

White truffle oil, pecorino

10

Coq au Vin Wings

Red wine, bacon, pickled carrots, bleu cheese

16

Guajillo Shrimp

Guajillo sauce, potato, radish

18

Roasted Pepper Soup

Sweet & spicy peppers, cream, grilled cheese crostini

16

Pasta Chips (AV)

Spice blend, lemon, ranch aioli

7

Arugula Salad (V)

Pickled red onions, cucumbers, lemon vinaigrette

11

Chopped Salad (AV)

Mixed greens, feta, radish, cucumber, red onion, chickpeas, roasted beets, olives, aged Madeira vinaigrette

16

Add chicken or tofu for \$8. Add shrimp for \$10.

ENTRÉES

Glazed Tofu (V)

Aged madeira glaze, sautéed spinach with garlic confit, radish, fried onions, sesame, lemon zest

22

Moroccan Shrimp

Moroccan glaze, sautéed vegetables, grilled pearl onions

26

Steak Frites

Fries, au poivre sauce

45

Poulet au Maïs

Grilled chicken, roasted beets & corn, corn puree

29

Three-seed Carrots (V)

Chia, flaxseed & sunflower seeds, pickled daikon, arugula, pea sauce

24

Rabbit Meatballs

Rigatoni, braised leeks, carrots, white wine beurre blanc

35



TOOTLES & FRENCH

SANDWICHES (15)

Roasted Carrot (V)

Mixed seeds, pickled vegetables, roasted onion, vegan jalapeño aioli, maldon salt

T&F Burger (+3)

Caramelized balsamic onions, dijon aioli, feta cheese

Lamb (+2)

Garlic chimichurri, feta

Crispy Tofu (V)

Parsley marmalade, spinach

Pulled Pork

House-made BBQ sauce, smoked gouda

Buffalo Chicken

Buffalo sauce, ranch aioli, onion, lettuce

Add fries and side salad for 5 (substitute truffle fries for an additional 2).

LUNCH COCKTAILS & WAKE UP JUICE

House-Selected Wine or Beer

Red, white, sparkling, rosé

8/30

Seasonal Sangria

12

Red or White Negronis

14

Cold Brew Shot

Chilled craft coffee liqueur

7

Cafe Italiano

Iced coffee, Varnelli Anice Secco, grappa

13

Espresso Martini

Vodka, cafe amaro, varnelli moka, fresh espresso

18

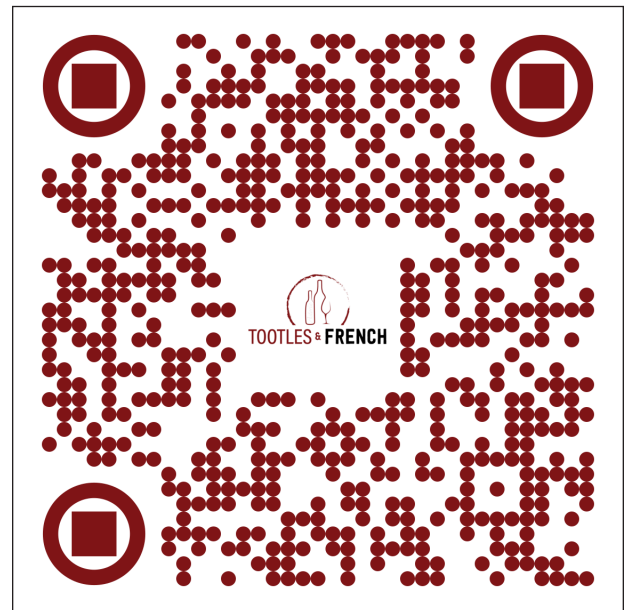
Bubbles

Pick one or a flight of three flavors.
Made with locally produced craft liqueurs.

10/28

- | | |
|-------------|---------------|
| Elderflower | Rhubarb |
| Cranberry | Black Currant |
| Blackberry | White Peach |
| Pear | Nectarine |

Scan the QR code below to view full wine & spirits list.



(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 foodborne 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%.