



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, parmesan

7

Burrata

Chilled asparagus, capers, sun-dried tomatoes, herb oil, lemon

19

Quail Lollipops

Bean puree, bordelaise

28

Coq au Vin Wings

Red wine, bacon, pickled carrots, bleu cheese

16

Truffle Fries (AV)

White truffle oil, parmesan

10

Pasta Chips (AV)

Spice blend, lemon, ranch aioli

7

Mango Shrimp

Cucumber, radish, mango-ginger puree

18

Spinach Salad (V)

Pickled red onions, cucumbers, lemon vinaigrette

12

Mango Salad (AV)

Mixed greens, radish, pickled carrots, cucumber, barrel-aged Madeira vinaigrette

17

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

26

Steak Frites

Fries, au poivre sauce

MP

Three-seed Carrots (V)

Chia, flaxseed & sunflower seeds, pickled daikon, mixed greens, chimichurri

24

Roast Chicken

Half roasted chicken, mashed potatoes, sautéed spinach

36

Grilled Chicken Fettuccine

Homemade tomato sauce

23



TOOTLES & FRENCH

SANDWICHES (15)

Roasted Carrot (V)

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

T&F Burger (+3)

Ribeye blend, cheddar, grilled onions, dijon aioli, side of house-made pickles

Lamb Burger (+2)

Garlic chimichurri, feta

Pulled Pork

House-made BBQ sauce, smoked gouda

Buffalo Chicken

Buffalo sauce, ranch aioli, onion, lettuce

Brie LT

Served open-faced, toasted bread, spinach, tomato marmalade

LUNCH COCKTAILS & WAKE UP JUICE

House-Selected Wine or Beer

Red, white, sparkling, rosé

8/30

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

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

Aperitivo Spritz

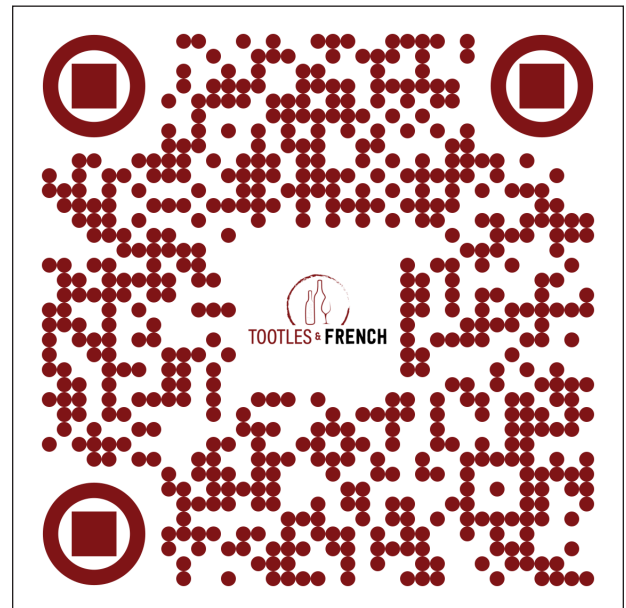
10

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



(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%.