

## BOARDS & SNACKS

### Boards

Cheese Board	36
Meat Board*	36
Mixed Board*	39
Premium Board*	MP
“The Board”*	95

<b>Truffle Popcorn</b>	7
White truffle oil, pecorino	

<b>Fried Olives</b>	7
Pimento stuffed, bleu cheese	

<b>Truffle Fries</b>	10
White truffle oil, pecorino	

<b>Truffle Arancini</b>	13
Perigord truffle, mozzarella, parmesan, onion, pesto	

## SMALL PLATES

<b>Bone Marrow</b>	MP
Fried shallots, chives	

<b>Coq au Vin Wings</b>	16
Red wine, bacon, pickled carrots, bleu cheese	

<b>Guajillo Shrimp</b>	18
Guajillo sauce, potato, radish	

<b>Wild Boar Sausage</b>	24
Peppers, onions, balsamic	

<b>Quail Lollipops</b>	26
Quail legs, golden polenta, poblano sauce	

<b>Arugula Salad</b>	11
Pickled red onions, heirloom cherry tomatoes, aged Madeira vinaigrette	

<b>Chopped Salad</b>	16
Mixed greens, feta, radish, cucumber, red onion, chickpeas, cherry tomatoes, olives, aged Madeira vinaigrette	

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

## SANDWICHES

<b>Burrata Caprese</b>	24
Locally made burrata, tomato, aged balsamic, basil	

<b>Lamb</b>	24
Garlic chimichurri, feta	

<b>Crispy Tofu</b>	18
Tomato marmalade, spinach	

<b>Pulled Pork</b>	22
House-made BBQ sauce, smoked gouda	

<b>Buffalo Chicken</b>	22
Buffalo sauce, ranch aioli, onion, lettuce	

<b>T&amp;F Burger</b>	24
Caramelized peppers & onions, dijon aioli, feta	

<b>Porchetta</b>	22
Roasted pork belly, garlic confit, pickled red onion, paprika aioli	

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

## ENTRÉES

<b>Roast Chicken</b> Half roasted chicken, mashed potatoes, sautéed spinach	36	<b>Iberico Pork</b> Medium rare, garlic chimichurri, red potato croquettes, peppers, crème fraiche	45
<b>Moroccan Shrimp</b> Moroccan glaze, sautéed vegetables, grilled pearl onions	26	<b>Seared Halibut</b> Citrus sweet potato purée, confit sweet potatoes, roasted cherry tomatoes, sautéed mushrooms & onions	45
<b>Risotto Poulette</b> Grilled chicken breast, carrots, parsley & spinach risotto	32	<b>Glazed Tofu</b> Aged madeira glaze, sautéed spinach with garlic confit, radish, fried onions, sesame & lemon zest	24
<b>Rabbit Meatballs</b> Rigatoni, braised leeks, carrots, white wine beurre blanc	36	<b>Vegan Bobotie</b> Vegetable & date South African spiced casserole	30
<b>Steak Frites</b> Fries, au poivre sauce	45		

## SIDES

<b>Sautéed Spinach</b>	8	<b>Red Potato Croquettes (2)</b>	8
<b>Fries</b>	8	<b>Sautéed Carrots</b>	8

*Scan the QR code to view full wine, cocktails & spirits list.*

Do you have an upcoming event? Have your own party space in our beautiful private dining room! You will be provided unlimited wine, beer, gourmet snacks, a personal server, plus any party additions you choose! Our back room includes a large smart TV and sound system for any event needs. Email [events@tootlesandfrench.com](mailto:events@tootlesandfrench.com) or visit our events page to see what is coming soon!

