



TOOTLES & FRENCH

PRIX FIXE SPECIAL

Prix Fixe Sandwich Special 25
Choice of sandwich with fries and salad.
Hand selected wine (red, white, sparkling, or rosé)

APPETIZERS & SALADS

Boards			
Cheese Board	36	Coq au Vin Wings	16
Meat Board*	36	Red wine, bacon, pickled carrots, bleu cheese	
Mixed Board*	39	Guajillo Shrimp	18
Premium Board*	MP	Guajillo sauce, potato, radish	
“The Board”*	95		
Truffle Popcorn	7	Quail Lollipops	26
White truffle oil, pecorino		Quail legs, golden polenta, poblano sauce	
Fried Olives	7	Arugula Salad	11
Pimento stuffed, bleu cheese		Pickled red onions, heirloom cherry tomatoes, aged Madeira vinaigrette	
Truffle Fries	10	Chopped Salad	16
White truffle oil, pecorino		Mixed greens, feta, radish, cucumber, red onion, chickpeas, cherry tomatoes, olives, aged Madeira vinaigrette	
Truffle Arancini	13		
Perigord truffle, mozzarella, parmesan, onion, pesto			

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

ENTRÉES

Glazed Tofu	24	Risotto Poulette	32
Aged madeira glaze, sautéed spinach with garlic confit, radish, fried onions, sesame & lemon zest		Grilled chicken breast, carrots, parsley & spinach risotto	
Moroccan Shrimp	26	Rabbit Meatballs	36
Moroccan glaze, sautéed vegetables, grilled pearl onions		Rigatoni, braised leeks, carrots, white wine beurre blanc	
Vegan Bobotie	30	Steak Frites	45
Vegetable & date South African spiced casserole		Fries, au poivre sauce	

SANDWICHES (15)

Burrata Caprese (+2)

Locally made burrata, tomato, aged balsamic, basil

Lamb

Garlic chimichurri, feta

Crispy Tofu

Tomato marmalade, spinach

Pulled Pork

House-made BBQ sauce, smoked gouda

Buffalo Chicken

Buffalo sauce, ranch aioli, onion, lettuce

T&F Burger (+3)

Caramelized peppers & onions, dijon aioli, feta cheese

Porchetta

Roasted pork belly, garlic confit, pickled red onion, paprika aioli

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

COCKTAILS & WAKE UP JUICE

House-Selected Wine Red, white, sparkling, rosé	8/30	Seasonal Spritzer	13
Seasonal Sangria	12/45	Red & White Negronis	14
Sunshower 5-Year aged madeira, grapefruit, ginger beer	13	Cafe Italiano Iced coffee, Varnelli Anice Secco, grappa	15
So Yesterday House-made 'citruscello,' red wine syrup, soda	13	Espresso Martini Vodka, cafe amaro, varnelli moka, fresh espresso	18
Kir Royale Choice of blueberry, black currant, cranberry	10	<i>Scan the QR code below to view full wine & spirits list.</i>	
Bellini Choice of white peach, pear, nectarine	10		
Tootles 75 Choice of elderflower, rhubarb, spicy ginger	10		
Bubbles Flight Choice of 3 flavors	28		
Cold Brew Shot Chilled craft coffee liqueur	9		

*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%.