



TOOTLES & FRENCH

SNACKS & SHAREABLES

Boards		Handcut Fries	7
Cheese Board	36		
Meat Board*	36	Coq au Vin Wings	16
Mixed Board*	39	Red wine, bacon, pickled vegetables, ranch aioli	
Truffle Popcorn (AV)	7	Red Potato Croquettes	12
White truffle oil, parmesan		Bacon bits, jalapeño aioli	
Shishito Peppers (V)	7	Fried Olives	7
Lemon, maldon salt		Pear puree dipping sauce	
Bean Dip	14	Fried Mozzarella	16
Bacon, mozzarella, muenster, guajillo, onions		Cornflake crusted, guava sauce	
Pasta Chips (AV)	7	Sautéed Shrimp	17
Spice blend, lemon, ranch aioli		Herb marinated, corn, lemon, butter	
Bone Marrow	MP	Mac & Cheese	17
Roasted peppers, pickled & fried onions, corn, lemon, herbs. <i>Add sherry luge for +8.</i>		Penne, five-cheese fondue, bacon, chives, breadcrumbs	
Truffle Fries (AV)	10	Burgundy Pot Pie	22
White truffle oil, parmesan		Beef, carrot & mushroom bourguignon, red wine, pastry crust	

SOUP & SALADS

Kale Salad (AV)	18	Fennel Soup	12
Grapefruit, lemon zest, toasted lemon seeds, pecorino, aged Madeira vinaigrette		Apple, onion, garlic, star anise	
Mixed Green Salad	16	Shrimp Bisque	14
Beet, apple, toasted pumpkin seeds, citrus vinaigrette		Cream, tomato, jalapeno	

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

SANDWICHES (20)

French's Chopped Cheese (+3)

Sourdough, muenster, cheddar, ground ribeye & onion blend, jalapeño aioli

Roasted Carrot (V)

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

Tootles Dip

Ciabatta, braised beef, Oaxaca cheese, muenster, jalapeño aioli, jus

T&F Burger (+4)

Fresh mozzarella, grilled red onion, garlic aioli

Grilled Brie

Sourdough, Dijon aioli, apples, arugula

Buffalo Chicken

Brioche, buffalo sauce, ranch aioli, onion, lettuce

All sandwiches served with fries. Substitute truffle fries for 2.

ENTRÉES

NY Strip Steak

Citrus marinade, smashed red potatoes & parmesan, chocolate-chili reduction on side

MP

Roast Chicken

Mashed potatoes, guajillo flambéed mushrooms, lemon butter

35

Daily Fish Filet

Roasted celery root, pickled parsnip, root vegetable puree, lemon butter

25

Glazed Tofu (V)

Soy glaze, sautéed onions, celery & cabbage, sesame, radish

22

Rioja Pork Belly

Red wine braised, mashed potatoes, flambéed spinach & onions

34

Flambéed Shrimp

Mushrooms, garlic, apricot brandy, guajillo

26

HOUSEMADE PASTAS

Spaghetti with Garlic & Oil

Parmesan, parsley, chili flakes

20

Sautéed Crab

Spaghetti, cherry tomatoes, herbs, butter, Calabrian chili

28

Mushroom Fettuccine

White wine beurre blanc, parmesan

21

Short Rib Ragù

Fettuccine, San Marzano tomato

25

Chicken Parm Ravioli

Stuffed with chicken & herbs, San Marzano sauce, fresh mozzarella, parmesan

24

Squid Ink Pasta

Shrimp, scallops, seafood broth, panko

28

SIDES

Sautéed Spinach (V)

8

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%.