

Frenchie's

Bar A Vin | Cocktails | Les Snacks | Les Plats

HORS D'ŒUVRES

FRENCH FRIES \$5

Sauce Remoulade, Aioli or Ketchup

FRENCH ONION DIP \$11

House Made Potato Chips

MAC ET CHEESE \$12

Lumache Pasta, Gruyere, Bechamel Sauce

SMOKED TROUT DIP \$14

House Made Potato Chips

FRIED CALAMARI \$16

Sauce Remoulade, Lemon

SHRIMP PROVENCIAL \$16

Sauteed Shrimp, Tomato, Capers, Olive,
Lemon Butter Sauce

FROMAGE BOARD \$17

Three Rotating Cheeses, Tomato Jam,
Honey Comb, Marcona Almonds, Grilled Baguette

SOUP ET SALAD

TUNA NICOISE \$20

Seared Tuna, Lettuce, Tomato, Olive,
Haricot Verts, Potatoes, Hard Boiled Egg,
Herb Vinaigrette

SHRIMP REMOULADE \$18

Gulf Shrimp, Local Greens, Fried Shallots,
Citrus Dressing

SALAD VERTE \$10

Local Lettuces, Radish, Fine Herbs, Shallots,
Dijon Vinaigrette
Add Steak 15, Shrimp 8, White Anchovies 5

FRENCH ONION SOUP \$10

Baguette Crouton, Gruyere

ENTREE

STEAK FRITES \$28

Sauce Au Poivre, Maitra d' Hotel Butter
Add Shrimp 8

FLOUNDER NOISETTE \$26

Pan Seared Flounder, Fingerling Potatoes,
Haricot Vert, Brown Butter, Marcona Almonds

COQ AU VIN \$25

Joyce Farms Chicken Thighs, Gruyere Mashed
Potatoes, Lardons, Mushroom Burgundy Sauce

MOULES FRITES \$24

Mossabec Mussels, Garlic, Shallots, White Wine,
Capers, Chives

BURGER FRITES \$17

Two 4oz Patties, Gruyere, Red Wine Onions
*Veggie patty Available

CROQUE MONSIEUR ET FRITES \$16

Ham Sandwich, Gruyere, Bechamel Sauce, Smoked
Onion Jam *Make it a Madam and add an egg \$2

DESSERT

BEIGNETS \$9

Chocolate Sauce, Berries

CREME BRULEE \$10

Seasonal Berries

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food born illness

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SPARKLING

- Champagne** A. Margain Demi Sec 375ml France 48
- Champagne** Michel Turgy 375ml France 55
- Brut Rose** Jean Veselles 375ml Bouzy, France 35
- Champagne** Pierre Gimonnet & Fils NV France 95
- Vouvray** Domaine du Viking France 50

WHITE

- Bordeaux Blanc** Chateau La Graviere Blanc "Entre-Deux-Mers" France 9/33
- Picpoul de Pinet** "Florensac" Picpoul, France 10/35
- Muscadet** Domaine Landron-Chartier "Melon B" Loire, France 14/48
- Sauvignon Blanc** "Touraine" Alain de la Treille France 13/35
- Txakolina** "Getaria" Txomin Etxaniz Getarianko, Spain 16/56
- Chardonnay** Lamblin & Fils "Bourgogne Blanc" France 18/60

ROSE

- Rose** Gerard Bertrand "Hampton Water" Languedoc, France 11/38
- Mediterranee Rose** Ch. Peyrassol La Croix, France 14/48
- Sancerre Rose** La Garenne France 20/70

RED

- Cotes du Rhone** Reserve Chateau Mont-Redon, France 12.75/45
- Cabernet** Klinker Brick, Lodi California 13/35
- Malbec** "Calcaire", Cahors, France 15/50
- Red Blend** "ArtDe Vivre" Languedoc, France 15/50
- Red Blend** O'lillo Baracchi Toscana 14/60
- Cabernet Franc** Le Grand Bouqueteau "Chinon" France 14/48
- Cabernet-Merlot Blend** Jax Y3 Taureau Napa, California 18/60
- Grenache-Pinot Noir** St. Cosme "Micro Cosme Rouge, France 12/42
- Pinot Noir** Damien Martin "Bourgogne" France 16/56
- Cotes du Beaune** Charles Pere & Fils Terracotta 18/70

BEER

DRAFT

- Kronenbourg 1664 6
- Chimay "Grand Reserve" Blue 14
- Please Ask about our Rotating Taps!*

BOTTLES AND CANS

- Monday Night Slapfight IPA 7
- Edmunds Oast Sour 8
- Kronenbourg 1664 7
- Kronenbourg 1664 blanc 7
- Mich ultra 6
- Stella 7

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Bourbon, Whiskey, and Whisky

Remus Straight Bourbon	10
Elijah Craig Small Batch	10
Sazerac Rye 6 Year	10
Ezra Brooks 4 Year	10
Makers Mark 6 Year	10
Jameson Irish Whiskey	10
Basil Hayden 8 Year	11
Knob Creek 9 Year	12
Ezra Brooks American Rye	12
Jack Daniel's Sigle Barrel Select	13
Old Forester Statesman	14
Glenlivet 12 Year	14
Angel's Envy	14
Heaven's Door Revelation	15
Clyde May's Special Reserve	15
Brothers Bond Blended Rye	17
Woodford Reserve "Felder's Blend"	18
Davies County Toasted Finish	19
Penelope American Light 15 year	25
Brother's Bond Cask Strength	30
Penelope Toasted Series	31
Bardstown Collaborative Series Cask Strength	55
Joseph Magnus Cigar Blend	70

Scotch

Johnnie Walker Black 12 Year	10
Dewar's White Label	10
Laphroaig 10 Year	16
Macallan Double Cask 15 Year	46

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SIGNATURE COCKTAILS

- Vesper** Gin, Vodka, Lillet Blanc, Lemon **15**
Sazerac Sazerac Rye, Creole bitters, Absinthe **18**
Black Rose Gin, Blackberry, Vermouth, Lemon **12**
Bordelais Ezra Brooks Bourbon, Red Wine, Sour **15**
Cloverdale 75 Ketel One Peach and Orange Blossom Vodka,
Prosecco, Lemon, Rosemary, Simple **13**

FRENCH 75S

- French 75** Gin, Prosecco, Lemon, Simple **11**
Lavender 75 Gin, Prosecco, Lavender, Lemon, Simple **13**
Cherry 75 Gin, Prosecco, Cherry, Lemon **11**
Blackberry 75 Gin, Prosecco, Blackberry, Lemon **11**

CLASSIC COCKTAILS

- Daiquiri** Rum, Lime, Simple **10**
Sidecar Cognac, Orange, Lemon **11**
Kir Royale Prosecco, Creme de Cassis **10**
Old Fashioned Bourbon, Orange, Cherry, Simple **12**
Grande Margarita Tequila, Grand Marnier, Lime, agave **13**
French Martini Vodka, Chambord, Pineapple **12**

DESSERT COCKTAILS

- Espresso** Vodka, Kahlua, Cold Brew **12**
Chocolate Vodka, Bailey's, Chocolate Liqueur **12**
Rootbeer Fleauxt Vanilla Brandy, simple, Nutmeg, heavy cream **13**

*Liquor substitutions are subject to price increase