

barFRENCHMAN

5925 BAUM BLVD | 412-665-2880

Sunday Brunch 11am - 2pm
 Monday - Thursday 5pm - 10pm
 Friday - Saturday 5pm - 11pm
 Happy Hour Monday - Friday 5pm - 7pm
 at the bar seats only



SOUPS & SALADS

- FRENCH ONION SOUP [gf] 12
puff pastry | gruyère | veal | cognac
vegetarian option available by request
- WARM POTATO SALAD 13
arugula | smoked mussels | fried garlic | olives | tomato confit | anchovy vinaigrette
- CAESAR SALAD 13
baby gem lettuce | grilled sourdough | duck fat anchovy
- BEETROOT & CITRUS SALAD [gf][v] 13
arugula | orange | banyuls vinaigrette | goat cheese | cured egg yolk

APPETIZERS

- BAKED RACLETTE 13
gibriche | baguette
- GRUYÈRE GOUGÈRES 8
rosemary | mustard crème fraîche
- BRIE EN CROÛTE 10
seasonal fruit compote | baguette
- CHEESE PLATE 13
chef's selection of french cheeses | accompaniments
- ESCARGOT HOT POT 14
cornbread hot pot | bleu cheese | herbs | onion garlic cream
- BEEF TARTARE 15
new york strip | duck liver mousse | chestnut | egg yolk | crostini
- FOIE GRAS 16
brioche | pine nut butter | balsamic | onion marmalade | chive

CHILLED SEAFOOD

- SALMON RILLETTE 15
shallot | crème fraîche | baguette
- OYSTERS [gf] HALF 15 | WHOLE 30
halfmoon | cape cod, MA | traditional accompaniments
- SHRIMP COCKTAIL [gf] 15
beetroot cocktail sauce
- LOBSTER SALAD [gf] 17
tarragon | endive | preserved lemon | roe aioli

ENTRÉES

- PARISIENNE GNOCCHI A LA RATATOUILLE [v] 18
bell pepper | eggplant | tomato | zucchini
- CRISPY DUCK LEG CONFIT [gf] 19
young cabbage slaw | fingerlings | foie mustard sauce | white bean purée
- LAMB MERGUEZ PASTA 22
tagliatelle | chickpea | olives | spinach | goat cheese
- EDEN HALL FARM TROUT AMANDINE [gf] 27
toasted almonds | herb-mushroom couscous | lemon beurre blanc | haricot verts
- LOBSTER POT PIE 25
pomme purée | carrots | peas | lobster | sauce americaine | puff pastry
- FOOTPRINT FARMS PORKCHOP 25
grits | spinach | plumped raisins | jus
- BRAISED BEEF MARMALADE 24
rustic french bread | oxtail | beef shank | walnuts
- HALF-ROASTED POULET ROUGE [gf] 26
pommes aligot | french glazed carrots | chicken gravy

STEAK FRITES

- frites | glazed carrots | sauce diane | aioli | beetroot ketchup
- FLAT IRON 22
- FILET 28
- STRIP 35
- WAGYU 100

OSCAR STYLE
 ANY STEAK
 egg custard | buttered crab
 \$12

STEAK FOR TWO 95
 24 oz. ribeye | frites | truffle compound butter | creamed spinach | cauliflower baked raclette | cornichons

SIDES

- MARINATED OLIVES [gf] 6
lemon | fines-herbes
- FRITES [gf] 7
hollandaise
- CHIPS [gf] 7
rosemary salt
- POMMES ALIGOT 8
tomme cheese | yukon gold potatoes | pomme purée

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness