

## | prix fix 15 |

### | soup / salads |

#### SEASONAL SOUP 4

*Our seasonal soups are made with market fresh produce and are always vegetarian*

#### CHOPPED 15

tomato / provolone  
garbanzo/ Italian salami

#### FARRO 16

scottish salmon / cucumber  
greek feta / red onion  
kalamata olives

#### HARVEST 13

Seasonal. Market Fraiche.  
fruits, vegetables and nuts  
sherry vinaigrette

#### NICOISE 16

seared herb crusted albacore tuna  
anchovy / egg / olives / fingerlings  
mustard vinaigrette

#### FUNGI 14

mixed mushrooms  
parmigiano reggiano  
citrus vinaigrette

### | sandwich |

*Our sandwiches are served on home made flat breads, with a side of arugula salad*

#### B.L.A.T. 13

apple smoked bacon / lettuce  
tomato / avocado

#### TRUFFLE BURGER 13

boschetto truffle cheese  
onion fondue

#### ITALIAN 13

pesto / mozzarella  
avocado / bell pepper

### | bubbly water |

*In an effort to support the environment, Fraiche makes its sparkling water in house, and offers it for \$3 with unlimited refills*

#### COURSE 1

SOUP

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FARRO

#### COURSE 2

B.L.A.T.

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MARGHERITA PIZZA

#### COURSE 3

CRÈME BRULEE

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HOUSE MADE  
ICE CREAM OR SORBET

### | cocktails |

#### Essence of Grapefruit 9

vodka / st. germain  
elderflower / fresh grapefruit

#### Cucumber Martini 9

gin / fresh lime  
fresh cucumber juice

#### Ginger on Fire 9

Tequila / jalapeno  
fresh ginger / orange / lime

#### Prosecco Flower 9

st. germain / prosecco

### | beer |

#### Stone Pale Ale 7

#### Paulaner Hefeweizen 7

#### Arrogant Bastard 8

#### Ommegang Amber Ale 8

#### Heineken 8

#### Corona 7

#### Stella Artois 8

#### Amstel Light 7

#### Chimay Red 10

#### St. Pauli Girl 7

### | pizza |

*Our pizza dough is made daily in house with the very best of ingredients, and our pizzas are cooked in our wood burning oven with white oak logs.*

#### MARGHERITA 10

mozzarella / tomato / basil

#### ROASTED CORN 13

creme fraiche / ham / sage  
smoked mozzarella

#### BALSAMIC ONION 12

Le Chevre goat cheese  
herbs / confit chicken

#### PISTACHIO PESTO 13

crumbled Italian sausage  
parmigiano reggiano  
mozzarella

#### SALAMI 16

tomato sauce / fontina  
roasted peppers / green olives

#### SPICY HAWAIIAN 14

roasted pineapple / cilantro  
Italian ham / habanero

#### BROCCOLI RAAB 14

bacon / asiago  
roasted garlic béchamel  
oven dried tomato

### | desserts |

#### SORBET TRIO 4

#### PANNA COTTA 6

#### CHOCOLATE PURSE 9

As featured on  
The Food Network's  
*"The Best Thing I Ever Ate"*

#### CRÈME BRULEE 4

*TAKE OUT AND CATERING  
AVAILABLE*

*PROUDLY SERVING LAMILL  
COFFEE AND TEAS*

### | Executive Chef Junior Perez |

*20% Service Charge Parties of 6 or More*