

# Frenchie Wine Bistro

560 Tremont St 02118-3717 · +18572335941 · Updated: Jan 14, 2026

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## ARTISANAL CHEESE AND / OR CHARCUTERIE 2

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### See Today's Selection

#### AVAILABLE OPTIONS

One for: \$6.00

Board for: \$22.00

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### Bread & Butter

**\$4.00**

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## COLD 4

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### Oyster of the Day\*

#### AVAILABLE OPTIONS

Cider Mignonette, Cocktail Sauce: \$4.00

Half Dozen: \$22.00

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### Arugula Salad

**\$15.00**

Avocado, walnut, whipped goat cheese, buttersquash, Lemon tarragon vinaigrette

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### Apple & Pear Salad

**\$15.00**

Apples, pears, raddichio, endive, walnut, apple cider vinaigrette, Green Hill Blue Cheese

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### Steak Tartare\*

**\$18.00**

Serrano ham oil, horseradish cream, quail egg yolk, fried capers, potato chips

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## HOT 7

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### Warm Mixed Olives

**\$9.00**

Citrus, fennel, coriander

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### Brussels Sprouts

**\$15.00**

Currants, black garlic aioli

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### Mussels

**\$21.00**

Pequillo pepper, white wine saffron cream, grilled bread

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### Escargot Toast

**\$15.00**

Herbed garlic butter over country bread

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### Creamy Onion Soup

**\$16.00**

Caramelized onions, Gruyere crostini

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### Goat Cheese a la Plancha

**\$16.00**

Poached pear, walnut, toast brioche

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**Drumsticks Coq au Vin** **\$18.00**  
Red wine braised chicken drumsticks, farro, mushrooms

## ENTREES 6

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**Salt Encrusted Branzino** **\$45.00**

Fingerling potatoes, charred broccoli and cauliflower, plancha lemon & sauce vert

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**Salmon** **\$30.00**

Couscous, swiss chard, baby carrots, herbed yogurt

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**Housemade Cavatelli Pasta** **\$27.00**

Butternut squash, maitaiki mushroom, pumpkin cream sauce, pumpkin seeds

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**Boneless Half Chicken** **\$30.00**

Marinated and cooked au jus with oyster mushroom, kale, parsley root purée

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**Duck Magret\*** **\$35.00**

Squash purée, roasted root vegetable, orange jus

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**Steak Frites\*** **\$35.00**

Boston Strip Sirloin steak, house fries, green peppercorn sauce

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## DESSERTS 6

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**Mousse au Chocolat\*** **\$9.00**

Dark chocolate with whipped cream and egg white

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**Crème Brulée** **\$9.00**

Vanilla cream with caramelized brown sugar

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**Olive Oil Cake** **\$10.00**

Macerated strawberry, rhubarb, Chantilly cream

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**Mocha Chocolate Croissant Pudding** **\$10.00**

Crème Anglaise, chocolate sauce

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**6 French Macarons** **\$15.00**

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**Pint of Housemade Ice Cream** **\$10.00**

Ask for today's flavors

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## VOULEZ-VOUS CAFÉ AVEC MOI? 5

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**Espresso**

AVAILABLE OPTIONS

\$3.00

Double: \$5.00

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**Regular Coffee** **\$3.00**

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**Cappuccino/Latte** **\$4.00**

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<b>Hot Tea</b>	<b>\$3.50</b>
Harney & Sons: Green Tea, Jasmin, French Earl Grey, English Breakfast Hot Cinnamon Spice, Decaffeinated Ceylon, Mint Verbena, Chamomille)	

<b>Hot Chocolate</b>	<b>\$6.00</b>
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## **FORTIFIED & SWEET WINES** 10

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<b>2013 Chartreuse de Coutet Sauternes, Bordeaux, France</b>	<b>\$14.00</b>
<b>Barao de Forrester Port Reserva White Porto, Porto, Portugal</b>	<b>\$12.00</b>
<b>NV Rare Wine Co Charleston, Sercial, Madeira, Portugal</b>	<b>\$15.00</b>
<b>2015 Standing Stone Vineyards Riesling Ice Wine, Finger Lakes, New York</b>	<b>\$15.00</b>
<b>2010 Château du Trignon Beames de Venise, Muscat, Rhône Valley, France</b>	<b>\$15.00</b>
<b>2016 Passito di Noto DOC, Planeta, Moscato Bianco, Sicily, Italy</b>	<b>\$15.00</b>
<b>2014 Banyuls Maison M. Chapoutier, Banyuls, France</b>	<b>\$14.00</b>
<b>Sandeman Ruby Port Special Reserve 5 Years, Porto, Portugal</b>	<b>\$15.00</b>
<b>Sandeman Old Tawny Port 20 Years, Porto, Portugal</b>	<b>\$15.00</b>
<b>Eden Vermont Ice Cider, Newport, Vermont</b>	<b>\$15.00</b>

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## **EAUX DE VIE** 3

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<b>Belle de Brillet Pear Cognac, Cognac, France</b>	<b>\$12.00</b>
<b>Château du Breuil Calvados, Apple Brandy, Normandy, France</b>	<b>\$15.00</b>
<b>Sempé Vieil Armagnac Hors D'âge 15 Years, White Wine Brandy, Aquitaine, France</b>	<b>\$17.00</b>

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## **CIDERS & BEERS** 9

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<b>IPA - Houblon Chouffe (Belgium) 8%</b>	<b>\$9.00</b>
<b>IPA - Cambridge BC (MA) Flower Child 6.5%</b>	<b>\$8.00</b>
<b>Pale Lager - Kronenbourg (France) 1664, 5.5%</b>	<b>\$8.00</b>
<b>Dubbel -Brasserie de Rochefort (Belgium)</b>	
<b>Trappistes de Rochefort 6, 7.5%</b>	<b>\$10.00</b>
<b>Lambic - Lindemans (Belgium) Raspberry 4%</b>	<b>\$10.00</b>
<b>Cider - Aval (FR) 6%</b>	<b>\$9.00</b>
<b>Rosé Ale - Cidergeist (OH) Peach/Pomegranate 6.2%</b>	<b>\$6.00</b>

**Premium White - Clausthaler (GE) Non-Alcoholic****\$7.00****COCKTAILS** 5**Smokey Napoleon****\$14.00**

Mezcal, Tequila, bitters, honey, smoked orange

**Dew of the Sea****\$14.00**

Rosemary infused Gin, Green Chartreuse, lime

**Citrus Paradise****\$14.00**

Tequila, Italicus, lime &amp; grapefruit

**Cocktail Amour****\$14.00**

Saint Germain, Crème de Cassis, Prosecco

**White Negroni****\$14.00**

Gin, Lillet Blanc, Suze

**APÉRITIFS** 8**Aperol****\$10.00****Campari****\$10.00****Fernet Branca****\$10.00****Lillet Blanc****\$10.00****Rouge & Rosé****\$10.00****Pimm's #1****\$10.00****Saint Germain****\$10.00****Kir****AVAILABLE OPTIONS**

raspberry, peach, cassis, strawberry, violette

\$10.00

Make it Royal! Add Prosecco: \$12.00

**AGAVE** 2**Crema de Tequila (Mexico)****\$10.00****Crema de Mezcal Vida del Maguey (Mexico)****\$10.00****ANIS** 3**Pastis Ricard, Pastis Henri Bardouin****\$10.00****Romana Sanbuca****\$10.00****Lucid Absinthe****\$15.00**

## GIN 2

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**Bar Hill (Vermont)** \$11.00

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**Bar Hill Reserved Tom Cat (Vermont)** \$13.00

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## HERBAL 2

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**Chartreuse Jaune / Verte** \$11.00

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**Suze** \$11.00

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## SUGAR CANE 2

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**Dos Maderas Triple Age Rum (Caribbean)** \$14.00

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**Queequeg Spiced Rum (Maine)** \$10.00

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## VERMOUTH 2

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**Sweet: Mata Tinto, Martini, Punt e Mes** \$10.00

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**Dry: Mata Blanco, Martini** \$10.00

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## VODKA 3

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**Belrose (France)** \$12.00

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**Skyy Citrus (USA)** \$10.00

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**Pinnacle Doublé Espresso (France)** \$10.00

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## WHISKEY 2

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**Jack Daniel's Tennessee Honey (Tennessee)** \$10.00

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**Smugglers' Notch Maple (Vermont)** \$12.00

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## CROQUES MONSIEURS 2

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**Ham** \$13.00

Smoked ham, Bechamel, Gruyère cheese

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**Turkey** \$13.00

Turkey, Béchamel, Gruyère cheese

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## FEATURED ITEMS 1

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### Cheese & Charcuterie

see today's selection

### AVAILABLE OPTIONS

One For: \$5.00

Board For: \$19.00

## SIDES 6

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<b>Viennoiseries Basket</b>	<b>\$8.00</b>
Pain au Chocolat & Croissant	
<b>Egg Any Style</b>	<b>\$2.00</b>
<b>Bacon or Ham</b>	<b>\$4.00</b>
<b>Toast</b>	<b>\$3.00</b>
<b>Breakfast Potatoes</b>	<b>\$4.00</b>
<b>Fruit Plate</b>	<b>\$7.00</b>

## VOULEZ-VOUS CAFE AVEC MOI? 4

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<b>Espresso</b>	<b>AVAILABLE OPTIONS</b>
	\$3.00
	Double: \$5.00
<b>Regular Coffee</b>	<b>\$3.00</b>
<b>Cappuccino / Latte</b>	<b>\$4.00</b>
<b>Hot Chocolate</b>	<b>\$6.00</b>

## HOT TEA 8

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**Green Tea**

**Jasmin**

**French Earl Grey**

**English Breakfast**

**Hot Cinnamon Spice**

**Decaffeinated Ceylon**

**Mint Verbena**

**Chamomile**

## FIRST 5

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**Yogurt Parfait**

Dry cranberries, vanilla granola, honey

**Kale Salad**

Dried cranberries, apple, quinoa, lemon-sage vinaigrette

### **Avocado Toast**

Cherry tomatoes, chives, parsley, chili, lemon

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### **Steak Tartare\***

Serrano ham oil, horseradish cream, quail egg yolk, fried capers

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### **Smoked Salmon\***

Cucumber, pickled shallots, caperberries, pistachios