
MENU

CHEESE & CHARCUTERIE

<i>2 cheese & 2 meats</i>	\$30
<i>half board</i>	\$15

STEAMED MUSSELS

<i>du jour</i>	\$18
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STEAK TARTARE

<i>anchovy, dijon mustard, pickled pearl onion, bone marrow butter</i>	\$17
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POUTINE

<i>cheese curds, braised short rib, truffle mushrooms</i>	\$16
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GRILLED ASPARAGUS

<i>gribiche sauce, piave, capers</i>	\$14
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FRIED FROG LEGS

<i>house hot sauce, buttermilk ranch</i>	\$16
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BURRATA

<i>marinated cured olives, tomato, micro basil</i>	\$18
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BISTRO SALAD

<i>greens, seasonal vegetables, house vinaigrette</i>	\$15
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CAESAR SALAD

<i>piave, prosciutto, anchovy vinaigrette</i>	\$16
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CHICKEN & WATERMELON SALAD

<i>fennel, watercress, feta</i>	\$22
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BURGER

<i>beef OR veggie patty cantal, dijonnaise, shallot, b&b pickles</i>	\$18
ADD foie gras \$9, bacon \$5, egg \$3, truffle mushrooms \$4	

TUNA CONFIT on TOAST

<i>horseradish, capers, cantal, pickles</i>	\$18
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THE EDEN "FISH AND CHIPS"

<i>whole rainbow trout, tartar, sunchoke chips</i>	\$24
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BEEF BOURGUIGNON

<i>braised shortrib, truffle mushrooms, vegetables, potato purée</i>	\$25
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STEAK & FRITES

<i>café de paris butter</i>	\$mp
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SCALLOPS & GRITS

<i>foie gras, corn, cherry, watercress</i>	\$29
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