
MENU

CHEESE & CHARCUTERIE

2 cheese & 2 meats	\$30
half board	\$15

STEAMED MUSSELS

du jour	\$18
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STEAK TARTARE

anchovy, dijon mustard, pickled pearl onion, bone marrow butter	\$17
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POUTINE

cheese curds, braised short rib, truffle mushrooms.....	\$16
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GRILLED ASPARAGUS

gribiche sauce, piave, capers	\$14
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BURRATA

marinated cured olives, tomato, micro basil	\$18
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BISTRO SALAD

greens, seasonal vegetables, house vinaigrette.....	\$15
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CAESAR SALAD

piave, prosciutto, anchovy vinaigrette.....	\$16
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CHICKEN & WATERMELON SALAD

fennel, watercress, feta.....	\$22
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BURGER

wagyu beef OR veggie patty	
cheddar, dijonnaise, shallot, b&b pickles	\$18
ADD foie gras \$9, bacon \$5, egg \$3, truffle mushrooms \$4	

SPICY CHICKEN SANDWICH

house hot sauce, buttermilk ranch, coleslaw, b&b pickles	\$18
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THE EDEN "FISH AND CHIPS"

whole rainbow trout, tartar, sunchoke chips.....	\$24
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BEEF BOURGUIGNON

braised short rib, truffle mushrooms, vegetables, potato purée.....	\$25
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STEAK & FRITES

café de paris butter	\$mp
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SCALLOPS & GRITS

foie gras, corn, cherry, watercress.....	\$29
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