
MENU

CHEESE & CHARCUTERIE

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

ONION SOUP

baguette, comté..... \$11

STEAMED MUSSELS

paris butter \$18

STEAK TARTARE

dijon mustard, pickled shallots,
bone marrow butter..... \$18

BACK RIBS

cider bbq sauce, banana peppers \$16

POUTINE

cheese curds, braised short rib,
truffle mushrooms \$18

ROASTED CAULIFLOWER

romesco sauce, piave,
pumpkin seeds \$14

BURRATA

figs, prosciutto, truffle honey..... \$18

BISTRO SALAD

greens, seasonal vegetables,
house vinaigrette \$15

CAESAR SALAD

piave, prosciutto,
caesar vinaigrette..... \$16

ROASTED VEGETABLE SALAD

chèvre, quinoa, walnuts,
maple mustard vinaigrette \$20

BURGER

wagyu beef, cheddar, dijonnaise,
shallots, b&b pickles \$18

fois gras \$9
bacon \$5
egg \$3
truffle mushrooms \$4

SPICY CHICKEN SANDWICH

house hot sauce, buttermilk ranch,
coleslaw, b&b pickles \$18

VEGGIE BURGER

avocado, pickled cabbage, vegan mayo ,
banana peppers \$18

PASTA

pappardelle, truffle mushrooms,
olio & pepper..... \$20

THE EDEN “FISH AND CHIPS”

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

BEEF BOURGUIGNON

braised short rib, truffle mushrooms,
vegetables, potato purée \$28

CHICKEN BASQUE

stewed chicken, espelette & sweet
peppers, rice, micro basil \$26

STEAK & FRITES

peppercorn sauce \$30

CHOP CHOP

double cut, roasted squash,
chipotle apple sauce \$29