

SMALL PLATES

served w/ toasted baguette

BURRATA CHEESE \$22
tomatoes, marinated olives,
pickled peppers & cold pressed canola

STEAK TARTARE \$18
capers, garlic, dijon mustard,
crisp fried shallots, horseradish aioli

MUSHROOMS \$16
wild mushrooms w/ parmesan cream

PORK \$16
pulled pork confit w/ goat cheese

CHEESE & CHARCUTERIE

bric | cantal | chorizo | prosciutto
honey mushroom jam, walnuts,
olives, baguette

half board - \$16 **full board** - \$32

OYSTERS

half dozen - \$19 **dozen** - \$38

START

TOMATO SOUP \$8

POUTINE \$18
w/ beef bourguignon gravy

MUSSELS \$20
steamed w/ spicy tomato & chorizo

BISTRO SALAD \$11
mixed greens, fresh garden vegetables
w/ goat cheese dressing

CAESAR SALAD \$12
romaine heart,
bacon & parmesan cheese crumb
w/ garlic, caper dressing

QUINOA SALAD \$16
roasted quinoa, frisée,
watercress, asparagus, tomatoes,
olives, hard boiled egg & anchovies
w/ dijon & herb vinaigrette

add: grilled chicken or seared tuna to any salad \$7

SANDWICHES

add to any sandwich:

egg 3 | mushrooms 3 | bacon 4

GRILLED CHEESE \$12
raclette on baguette
w/ tomato soup

VEGGIE BURGER \$19
'know meat' vegan patty, avocado,
lettuce, tomato, pickled peppers,
house made vegan ranch, vegan bun

BEEF BURGER \$19
beef chuck patty, raclette cheese,
house made relish
dijonaisse, brioche bun

CROQUE MADAME \$19
croissant, grilled chicken,
raclette cheese, parmesan cream,
mustard pearls & fried egg

LARGE PLATES

PASTA CARBONARA \$22
spaghetti, red wine, bacon, garlic,
shallots, black pepper,
parmesan cheese & egg

BEEF BOURGUIGNON \$24
red wine braised chuck flat
w/roasted potatoes & vegetables

DUCK LYONNAISE \$29
ginger orange glazed confit duck leg,
frisée, watercress, potato, bacon,
poached egg w/ goat cheese dressing

SOLE & MUSSELS \$28
poached sole fillet in tomato sauce
w/ frites

PORK SCALLOPINI \$28
grilled thinly sliced pork loin,
provençal spice rub
ricotta gnocchi w/ parmesan cream sauce

STEAK & FRITES \$27
grilled 7 OZ striploin, peppercorn sauce