

SMALL PLATES

SHRIMP COCKTAIL \$12
w/ house made cocktail sauce

PORK \$16
pulled pork confit, goat cheese
w/ baguette

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

MUSHROOMS \$16
wild mushrooms & parmesan cream
w/ crostini

START

OYSTERS
half dozen \$19
dozen \$38

CHEESE & CHARCUTERIE
bric | cantal | chorizo | prosciutto
honey mushroom jam, walnuts,
olives, cherry tomatoes, pickled peppers
served w/ baguette
half board (choice of 2) \$16
full board (all 4) \$32

TOMATO SOUP \$8

POUTINE \$18
w/ beef bourguignon gravy

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, mixed greens, 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 | gf \$2

**GRILLED CHEESE
& TOMATO SOUP** \$12
oka cheese on baguette

TUNA MELT \$19
tuna confit, apples, celery, oka cheese
on a croissant, w/ side salad, pickles
olive oil vinaigrette

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

BEEF BURGER \$19
beef chuck patty, oka cheese,
house made relish
dijonaise, brioche bun

CROQUE MADAME \$19
croissant, grilled chicken,
oka cheese, parmesan cream & fried egg

LARGE PLATES

CHICKEN PAPPARDELLE \$25
roasted chicken leg, tarragon, citrus

BEEF BOURGUIGNON \$27
red wine braised chuck flat, bacon
w/roasted potatoes & vegetables

DUCK CONFIT CASSOULET \$29
confit duck leg, green lentils, bacon,
cherry tomatoes

MUSSELS & FRITES \$26
steamed w/ spicy tomato & chorizo

GRILLED PORK LOIN \$26
provençal spice rub
house made ricotta gnocchi
w/ parmesan cream sauce

STEAK & FRITES \$29
grilled 7 OZ striploin, peppercorn sauce