

SMALL PLATES

SHRIMP COCKTAIL \$12
w/ house made cocktail sauce

PORK \$16
pulled pork confit, dijon mustard, pickles
w/ baguette

STEAK TARTARE \$18
capers, dijon mustard,
grated horseradish, egg yolk
w/ house made chips

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

START

OYSTERS
half dozen \$19
dozen \$38

CHEESE & CHARCUTERIE
daily selection
w/ accompaniments & baguette

half board (choice of 2) \$16
full board (choice of 4) \$32

TOMATO SOUP \$8

POUTINE \$18
w/ beef bourguignon gravy

BISTRO SALAD \$11
seasonal mixed greens & vegetables
w/ green goddess dressing

CAESAR SALAD \$12
romaine heart,
bacon, croutons & anchovies
w/ garlic caper dressing

SPROUTED GRAINS \$16
julienne radish, carrot
pumpkin seed purée, basil, tomato
w/ orange chilli vinaigrette

add:
provençal grilled chicken or shrimp 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,
pumpkin seed purée, lettuce, tomato,
pickles, house made vegan ranch
on a vegan brioche

BEEF BURGER \$19
beef chuck patty, oka cheese,
lettuce, tomato, pickles,
dijonnaise, brioche bun

CROQUE MADAME \$20
grilled chicken, bacon, oka cheese,
parmesan cream & fried egg,
on a croissant

LARGE PLATES

CHICKEN NOODLE \$25
roasted chicken leg, tarragon, citrus,
pappardelle pasta

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, arugula

MUSSELS & FRITES \$26
your choice of:
spicy tomato & chorizo
OR white wine, shallots & cream

TURBOT MEUNIÈRE \$28
crispy capers, lemon, brown butter
w/ roasted potatoes, arugula, tomatoes

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