DINNER

SHRIMP COCKTAIL\$15 w/ house made cocktail sauce	2
STEAK TARTARE\$1 capers, dijon mustard, egg yolk, fresh horseradish, house made crisps	8
CAVATELLI\$15 hand rolled pasta, wild mushrooms, parmesan cream w/ garlic toast	5
BISTRO SALAD\$1 fresh greens, garden vegetables w/ dijon herb vinaigrette	Ι
CAESAR SALAD\$1: romaine, bacon, parmesan, anchovies croutons, w/ garlic caper dressing	2
add: shrimp skewer to your salad \$7	
BEEF BURGER\$2 70z house ground brisket served medium unless specified cheese curds, lettuce, tomato, house pickles, dijonnaise	4
VEGGIE BURGER\$19 locally sourced vegan patty cheddar cheese, lettuce, tomato, house pickles, dijonnaise	9
burgers are served w/ your choice of house cut fries, bistro or caesar sala add: egg \$3 bacon \$4 mushrooms \$3 gf \$3	2
DUCK CONFIT\$2 crushed baby potato, orange zest black olives, broccolini	7
MUSSELS & FRITES \$2 <u>you choose:</u> spicy tomato OR white wine, cream	6
TURBOT FILLET\$2 citrus white bean, heirloom cherry tomato crispy caper, bacon	8
BEEF BOURGUIGNON\$2 red wine braised chuck flat, bacon w/ roasted potatoes & vegetable	9

BRUNCH

BACON BENNY
SMOKED SALMON BENNY
MUSHROOM BENNY
TWO EGG BOY \$14 2 eggs any style, bacon, hashbrowns, toasted baguette
BREAKFAST SAMMY
DUCK CONFIT & WAFFLE\$26 confit duck leg, 2 waffles, poached egg, armagnac maple syrup
BISTRO SALAD
CAESAR SALAD\$12 romaine, bacon, parmesan, anchovies croutons, w/ garlic caper dressing
BEEF BURGER\$24 7 oz house ground brisket served medium unless specified cheese curds, lettuce, tomato, house pickles, dijonnaise
VEGGIE BURGER \$19 locally sourced vegan patty cheddar cheese, lettuce, tomato, house pickles, dijonnaise
served w/ your choice of hashbrowns, bistro or caesar salad ADD: egg \$3 bacon \$4 mushrooms \$3 gf \$2

SIDES BACON \$4 HOLLANDAISE \$3
TOAST \$3 WAFFLE \$5 HASHBROWNS \$4
EGG \$3 GF \$2