

soup

soup du jour

9

french onion gratinée

11

salad

house salad

sweet & bitter greens, breakfast radish, cucumber, heirloom cherry tomato, pommery mustard vinaigrette

11

warm goat's cheese

quebec goat's cheese with crostini, frisée, bitter greens, bacon, raspberry vinaigrette

14

roasted beets

roasted red & golden beets, roasted walnuts, bleu d'auvergne, orange & ginger vinaigrette

12

grilled quail

grilled figs, grilled oyster mushroom, arugula, walnut oil & rosemary vinaigrette, crispy potato

14

JOIN US
FOR

COCKTAIL HOUR

everyday 3-6pm

\$5 pints of Estrella Damm

\$7 Aperitifs \$8 Wines

Drink Specials

& Special Tapas Menu!

appetizers

blue crab cakes

panko crust, tomato provençale, ancho mayo

13

mushroom & brandy poutine

yukon gold frites, emmental cheese, morel mushroom & brandy jus

9

warm calamari

sundried tomato, capers, olives, watercress, lemon oregano dressing

12

mussels

p.e.i. mussels, white wine, garlic, tomato provençale

16

salmon gravlax

house-cured salmon atop cucumber rounds, with caper & tarragon cream & pea shoots,

14

steak tartare

hand-chopped raw beef, cornichons, truffle oil, capers, shallots, crispy potato sticks

Half Portion 10

Full Portion 17

pan-seared scallops

fig & heirloom tomato relish, sautéed spinach, beurre blanc

18

terrine de foie gras

a house specialty

Half Portion 11

Full Portion 19

Pair with a 2 oz. glass of 13th St Below Zero Riesling

9

Please note: A 20% gratuity may be added to parties of 6 or more, **before tax.**

mains

bouillabaisse

provençale fish & seafood stew topped with emmental cheese & red pepper rouille crostini, scallop, shrimp, mussels, market fish, fingerling potatoes, in saffron-tomato broth

31

seared magret duck breast

port wine & blueberry demiglaze, foie gras butter, roasted fingerling potatoes, market vegetables

33

baked icelandic cod

cod filet, beurre blanc, roasted red pepper relish, french beans, roasted carrots, fingerling potatoes

28

burger

ground beef tenderloin, old white cheddar, ancho mayo, tomato, arugula, caramelized onions, with frites or house salad

17 add bacon \$2

grilled chicken supreme

chicken breast supreme, saffron-basmati rice, roasted red pepper cream sauce, market vegetables

25

mussels & frites

fresh p.e.i. mussels, white wine, garlic, tomato provençale served with yukon gold frites

20

duck confit

port wine & blueberry demiglaze, smashed potatoes, market vegetables

26

flat iron steak & frites

wellington county beef, yukon gold frites, shallot butter

26

Please note: We use **peanut oil** for deep frying and some recipes **may contain nuts.**

grilled beef tenderloin

7 oz wellington county beef, green peppercorn & cognac reduction, caramelized root vegetables, mashed potatoes

34

rack of lamb

french cut rack of ontario lamb with pistachio & fine herb crust & natural jus, market vegetables, roasted fingerling potatoes

37

grilled steelhead trout

quinoa, spinach, heirloom tomatoes, honey mushroom, saffron mint cream, crispy potato

26

grilled vegetable tower

portabello mushroom, eggplant, zucchini, roasted red pepper, quebec goat's cheese, sundried tomato dressing, sautéed spinach

22

wild rice & mushroom risotto

sundried tomato, black olives, spinach, cherry tomatoes, grana padano cheese

23

grilled lamb burger

ground ontario lamb, aged cheddar, saffron mint cream, grilled radish, fig & heirloom tomato relish, frites or salad

18

BRUNCH!

Saturdays & Sundays!

11am – 3pm

\$4 MIMOSAS

\$5 CAESARS

Special \$23 Prix Fixe Menu