

\$23- PRIX FIXE MENU

drinks specials



BARCELONA
1876

\$5 PINTS of
Estrella Damm

Lager
16 oz.

\$4 MIMOSAS

\$5 CAESARS

\$8 WINE BY THE GLASS

Angel's Gate, Riesling, Niagara
Woodbridge Cab/Merlot, Napa, USA

\$5 APERITIFS

french open

*muddled raspberries, fresh lemon juice,
sparkling wine, lillet blanc, simple syrup*

brass flower

*fresh grapefruit juice, sparkling wine,
elderflower liqueur, beefeater gin,
grapefruit bitters*

\$4 MOCKTAILS

lavender & grapefruit fizz

*fresh grapefruit juice, lavender syrup,
sparkling water, grapefruit bitters*

sparkling raspberry lemonade

*fresh lemon juice, muddled raspberries,
simple syrup, sparkling water*

lime & ginger punch

*fresh lime juice, ginger syrup, pineapple juice,
peychaud's bitters, sparkling water*

**ALL ITEMS AVAILABLE
for A LA CARTE purchase**

soup du jour

sweet & bitter greens

*heirloom cherry tomatoes,
cucumber, carrot, radish,
pommery mustard vinaigrette*

roasted beets

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

warm calamari salad

*sundried tomato, capers, olives,
bitter greens, lemon oregano dressing*

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grilled steelhead trout

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

duck confit

*port wine & blueberry demiglaze,
yukon gold frites, market vegetables*

quiche du jour

with house salad or yukon gold frites

mussels & frites

*p.e.i. mussels, white wine, garlic,
tomato provencal, yukon gold frites*

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crème brûlée

mango & raspberry sorbet

BRUNCH

mains

appetizers

soup du jour 8

french onion gratinée 9

house salad 10

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

warm goat's cheese 13

frisée, bacon, crostini,
raspberry vinaigrette

grilled quail 12

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

roasted beets 11

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

warm calamari 10

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

blue crab cakes 11

panko crust, tomato provençale,
ancho mayo

salmon gravlax 12

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

flat iron steak & scrambled eggs 18

wellington county beef, shallot butter,
market vegetables, fingerling potatoes

aged cheddar omelette 13

grilled vegetables & old white cheddar,
sundried tomato relish

eggs benedict 14

toasted croissant, two poached eggs,
smoked ham, hollandaise sauce,
market vegetables

grilled vegetable tower 15

portabello mushroom, eggplant, zucchini,
roasted red pepper, quebec goat's cheese,
sauteed spinach with sundried tomato relish

grilled lamb burger 15

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

blueberry buttermilk pancakes 11

wild blueberry compote, maple syrup,
fresh fruit, fresh whipped cream

mussels & frites 16

p.e.i. mussels, white wine, garlic,
tomato provençal, yukon gold frites

burger 15

old white cheddar, ancho mayo, tomato,
caramelized onions, with frites or house salad
add bacon \$2

grilled chicken sandwich 15

tomato, avocado, caramelized onions,
arugula, red pepper rouille, toasted baguette,
with frites or house salad

quiche du jour

with frites or house salad

14

**Please note that we use peanut oil
for deep frying & some recipes contain nuts.*

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