

SOUPS

Du Jour p/a
Kingston Onion Soup
 caramelized onions, chicken stock, chien blonde ale,
 sourdough croutons, gruyère 12.

SALADS

Maison

winter greens, grapes, shaved radish, pumpkin seeds,
 crispy shallots, miso vinaigrette 12.

Beet

golden, purple & candy cane beets, goat cheese,
 toasted pumpkin seeds, beet molasses 14.

Baby Spinach

'Glengarry' blue haze cheese, shaved mushrooms,
 walnuts, buttermilk dressing 14.

Soup & Salad

soup of the day, salade maison,
 grilled sourdough or multigrain 12.

ADD: Roasted Chicken 7. **8 oz. Flat Iron Steak** 15.
Grilled Shrimp (6) 9.

CHARCUTERIE & CHEESE

selection of local & house-made charcuterie & artisan cheese:
 please see daily list three 17. five 25. seven 34.

LARGE PLATES

Omelette du Jour frites or greens p/a

Warm Yellowfin Tuna Niçoise soft-cooked egg, green beans, dulce, fingerling potatoes, tomato,
 black olives, herb dressing 18.

Aubergine (VG/GF) roasted eggplant purée, fried eggplant, cashew cream, ratatouille 21.

Suckling Pig Coquette baked casserole of pork confit, La Sauvagine cheese,
 fingerling potatoes, roasted apples & onions, county cider jus, crostini, side mixed greens 19.

Liver & Onions Yukon gold pomme purée, seasonal vegetables, double smoked bacon,
 sweet onion jus 21.

Mussels white wine, leeks, cream 21. w/frites 26.

Rigatoni roasted chicken, spinach, bacon lardons, mushrooms, cured egg yolk,
 lemon-white wine velouté 19.

Steak Frites roasted mushrooms, red wine sauce, aioli 8 oz. Flat Iron 29. 10 oz. Striploin 38.

SMALL PLATES

Paté de Campagne
 maple-bourbon Dijon, cornichons, crostini,
 fleur de sel 14.

Poutine

frites, triple cream brie, shredded duck confit,
 green peppercorn & cognac jus 16 / 23
 add pan-seared foie gras 14.

Shrimp

pastis, tomato & leek cream, grilled baguette 17.

Yellowfin Tuna Tartare

avocado, sambal, soy, sesame seeds, green onions,
 wonton chips 17.

Crispy-Fried Smelts

lemon aioli 12.

Classic Beef Tartare

egg yolk, cornichons, crostini 16. w/frites or greens 21.

Escargot Gratin

basil cream, gruyère, crostini 17.

FRESH OYSTERS m/p

mignonette, freshly grated horseradish, lemon

SEAFOOD
TOWER 80.

(Serves 4.)

snow crab legs / shrimp
 mussels / manilla clams
 oysters /
 seasonal seafood feature
 / house condiments

Add a Bottle of
 French Bubbly 48.

SANDWICHES (AVAILABLE UNTIL 3:00 PM)

Served with a choice of soup of the day, frites or mixed greens.

Pressed Reuben 'Creel & Gambrel' Montreal smoked meat, sauerkraut, gruyère,
 house 1000 Islands dressing, marble rye 16.

Avocado toast Montreal-style 'everything' bagel, lemon cream cheese, black sesame seeds, alfalfa sprouts 14.
 add smoked salmon 3. add sunny side up egg 2.

Maple Caramelized Butternut Squash & Brie roasted onions, cashew cream, sourdough or multigrain 16.

Le Club roasted chicken, avocado, double smoked bacon, brie, lemon & black pepper aioli, sourdough or multigrain 17.

Roast Beef aged ale cheddar, grilled onions, horseradish aioli on Yorkshire pudding 17.

Végéta smoked seitan & cashew gouda, crispy fried shallots, apple butter bbq sauce, vegan bun 14.

Duck-Duck-Gooseberry duck confit, smoked duck breast, La Sauvagine cheese,
 gooseberry chutney, sourdough or multigrain 18.

Chien Cuban 'Enright Cattle Co.' bologna, roasted pork, gruyère, mojo aioli, 'zuni' pickles, pressed sourdough 17.

Buckwheat Crêpe 'Wrap' brie, sautéed mushrooms, spinach, pumpkin seeds 14.

Bistro Burger in-house ground brisket, house smoked bacon, aged cheddar, 'zuni' pickles, bib lettuce,
 lemon & roasted garlic aioli frites or mixed greens 21.

Soup & Half Sandwich (Club, Reuben or Butternut Squash) served with a choice of frites or mixed greens 15.

