

WELCOME BRUNCH

BRUNCH COCKTAILS (2 oz \$7)

Chien Caesar

house chili-infused vodka, worcestershire, lime, celery salt, artisanal clamato, pickled bean

Bistro

vodka, patrón xo café, baileys, espresso

Mimosa

orange juice, prosecco (6 oz \$5)

SOUP ~ PREPARED DAILY P/A

CHARCUTERIE & CHEESE

Choose from house made & local charcuterie & artisan cheese:

please see list for daily selection
three 15. five 23. seven 32.

FRESH OYSTERS

EAST & WEST COAST VARIETIES P/A



WE USE LOCAL 'REININK FAMILY FARMS' ORGANIC EGGS

Omelette du Jour please ask your server p/a

Champignons

sautéed forest mushrooms, soft-poached egg, pecorino, chives, toasted house brioche w/ choice of home fries or mixed baby greens 15.

Rocket Salad

baby arugula, soft-poached egg, duck fat roasted radishes & pearl onions, tomato, pear, pine nuts, pecorino vinaigrette 16.

Breakfast Poutine

frites, Quebec brie, shredded duck confit, green peppercorn-cognac jus, soft-poached egg 14.

The Classic

three chèvre & chive scrambled eggs, home fries, bacon, Toulouse sausage, ham or Montreal smoked meat, marble rye toast 13.

Croque Madame

ham, gruyère, mornay, brioche, fried egg, home fries or mixed baby greens 14.

Oeufs 'Marocain'

two poached eggs, ras el hanout spiced chickpea & tomato stew, green onion, cilantro 12.

Eggs Benedict

two poached eggs, caramelized onion buscuit, ham or Toulouse sausage or Montreal smoked meat or sautéed spinach & mushrooms, lemon-chardonnay hollandaise, home fries or mixed baby greens 15.

Pain Perdu

house brioche French toast, vanilla whipped cream, blackberry syrup 12.

Steamed PEI Mussels & Frites coconut curry, chili pepper, cilantro, lime, chopped peanuts 22.

All items below served w/ Frites, Home Fries or Mixed Baby Greens

Bistro Burger

'Enright Cattle Co.' beef, mushrooms, bacon, gruyère, roasted tomato aioli 18.
Make it a breakfast burger; add an organic fried egg 1.5

Bahn~Mi Roll

chicken & pork paté, pickled daikon radish, carrot & cucumber, sambal aioli 16.

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

Le Club grilled marinated chicken breast, local bacon, brie, avocado, tomato, baby lettuces, lemon-tarragon aioli, multigrain 17.

Garbanzo Toasts grilled multigrain, chermoula hummus, tomato, avocado, smoked paprika 14.
Add two poached organic eggs 3.

SIDES BACON, HAM, TOULOUSE SAUSAGE or MONTREAL SMOKED MEAT 4. HOME FRIES 3.



Chien Noir is an Ocean Wise sustainable seafood partner recommended by the Vancouver Aquarium

Chef - Eric Brennan

Applicable taxes not included. Please inform your server of any allergies.