

SOUPS

Du Jour p/a
French Onion

caramelized sweet onion, gruyère cheese,
sourdough crouton 12.

SALADS

Maison

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

'Beets by Hay'

beets a few ways, goat cheese 12.

Baby Spinach

'Glengarry' blue haze cheese, shaved mushrooms,
walnuts, buttermilk dressing 12.

ADD:

Roast Chicken 7. **8 oz. Flat Iron Steak** 15.

Grilled Shrimp (6) 9.

'Bistro Box'

smoked duck breast, boiled potatoes, foie gras parfait,
soft-poached egg, lettuces, apple butter 24.

SMALL PLATES

Radishes

organic cultured butter, fleur de sel 9.

Daily Terrine 12.

Poutine

frites, triple cream brie, shredded duck confit,
green peppercorn & cognac jus 21.

Shrimp

pastis, tomato & leek cream, grilled baguette 17.

Yellowfin Tuna Tartare

watermelon catsup, daikon, black sesame cracker 19.

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.

Suckling Pig Coquette

pork confit, fingerling potato, la sauvagine cheese,
browned onions, grilled baguette 18.

CHARCUTERIE & CHEESE

selection of local & house-made charcuterie & artisan cheese

please see daily list three 17. five 25. seven 34.

FRESH OYSTERS

mignonette, freshly grated horseradish, lemon

m/p

LARGE PLATES

Whole Roasted Eggplant (VG/GF)

ratatouille, cashew cream, aigre-doux 24.

Bistro Burger

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

Lamb Gnudi

confit lamb shoulder, tomato, goat cheese, rosemary, red wine, pecorino 24.

Liver & Onions

celeriac mash, seasonal vegetables, double smoked bacon, sweet onion jus 24.

Pan-Seared Pickerel

parsnip purée, oxtail ragout, confit mushrooms, winter greens, lobster bordelaise 36.

Duck Confit,

butternut squash & beurre noisette purée, fingerling potato, crispy Brussels sprouts 29.

Coq au Vin

parsnip mash, bacon lardons, button mushrooms, glazed carrots 25.

add pan-seared foie gras 14.

Mussels

white wine, leeks, cream 18. w/frites 23.

Almond-Crusted Wild Boar Chop

fondant potato, seasonal vegetables, cider gastrique 38.

House Pappardelle

shrimp, bay scallops, white wine, tomato, fennel, grated bortarga 28.

Roasted Arctic Char

Le Puy lentils, seasonal vegetables, spinach, lemon, white wine 29.

'Waste Not'

our delicious way to reduce food waste, braised celery bottom, fondue of cheese ends,

roasted mushrooms, French fried rice 19.

roasted mushrooms, red wine sauce, aioli 8 oz. Flat Iron 27.

10 oz. Striploin 38.

Glazed Rib of Beef

brassicas, espresso spaetzle, king trumpet mushrooms 38.

Entrecôte for Two

bone-in 20 oz rib steak, truffled potato galette, seasonal vegetables, béarnaise sauce 78.

PRIX FIXE 40.

First Course

French Onion Soup

or

Salade Maison

or

Daily Terrine

Main Course

Coq au Vin

w/ pan-seared foie gras
(add 14.)

or

Mussels & Frites

or

8 oz. 'Flat Iron' Steak Frites

10 oz. Striploin (add 11.)

or

Whole Roasted Eggplant

Dessert

Crème Brûlée

or

Maple Sugar Pie

or

Pain Perdu

