

## SHARING PLATES

**Steamed PEI Mussels** coconut curry, chili pepper, cilantro, lime, chopped peanuts 17.

**Champignons** sautéed forest mushrooms, soft-poached egg, pecorino, chives, toasted house brioche 12.

**Seafood Croquettes** shrimp, Arctic char, crab, potato, chives, harissa aioli 12.

**Escargots au Gratin** basil pesto cream, gruyère 13.

**Vietnamese Paté** spiced chicken & pork, cucumber, carrot, cilantro, sambal, toasts 10.

**Grilled Moroccan Shrimp Brochettes** peppers, onions, mint yogurt dip 12.

**Poutine** frites, Quebec brie, shredded duck confit, green peppercorn-cognac jus 12/17

## SOUP ~ PREPARED DAILY P/A

## SALADS

**House** 'Patchwork Gardens' organic baby lettuces, wonton crisps, toasted pumpkin seeds, orange segments, miso-tofu dressing 9/14

**Rocket** baby arugula, duck fat roasted radishes & pearl onions, tomato, pear, pine nuts, pecorino vinaigrette 10/15

**Niçoise** seared yellowfin tuna, baby spinach, butter lettuce, potato, hard-boiled egg, cucumber, olives, green beans, basil-anchovy vinaigrette 17/27

**ADD** grilled marinated chicken 6. grilled shrimp 9.

## LUNCH EXTRAS

ALL ITEMS SERVED W/ FRITES OR BABY MIXED GREENS (AVAILABLE DAILY FROM 11:30 AM TO 3:30 PM)

**Omelette du Jour** 'Reinink Family Farms' organic eggs, please ask your server p/a

**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 poached 'Reinink Family Farms' organic eggs 3.

## LARGE PLATES

**Spiced Chicken 'Paillard'** pan-roasted suprême, cumin, honey, cinnamon, garlic-thyme crushed fingerling potatoes, market vegetables, preserved lemon cream 25.

**Cassoulet 'Marocain'** duck confit, merguez lamb sausage, ras el hanout spiced chickpea-tomato stew, green olives, preserved orange 29.

**Bouillabaisse** shrimp, mussels, Arctic char, fennel, tomato-shellfish broth, rouille, crostini 25.

**Grilled Lamb Sirloin** pearl couscous, dried fruit, toasted nuts, market vegetables, chermoula-garbanzo sauce 26.

**Arctic Char 'Meunière'** 'pommes Anna', green beans, toasted pinenuts, brown butter, garlic, lemon, parsley 28.

**Yellow Coconut Curry (VG/GF)** grilled marinated tofu, spinach, chickpeas, toasted peanuts, basil, cilantro-mint pesto 18.

**Steak Frites** sautéed forest mushrooms, chermoula butter, frites, roasted garlic aioli  
10 oz prime NY strip 33. / 8 oz flat iron 27.

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

**Pasta** bucatini, roasted chicken thigh, mixed mushrooms, house crème fraîche, arugula 11/17

## CHARCUTERIE &amp; CHEESE

Choose from house made & local charcuterie & artisan cheese:

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

## TARTARE

appetizer 9. main course w/ frites & salad 19.

**Beef** hand-cut flat iron steak, cornichons, fried capers, shallots, grainy Dijon, brioche crisps, evoo

**Tuna** avocado, sambal, soy, sesame seeds, green onion, wonton chips

## FRESH OYSTERS

EAST & WEST COAST VARIETIES P/A

## BISTRO BURGER

'Enright Cattle Co.' beef, mushrooms, bacon, gruyère, roasted tomato aioli, frites or greens 18.

## BAHN~MI ROLL

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

## VEGAN BURGER

chickpea fritter, vegan smoked gouda, pickled red onion, lettuce, tomato, tofu burger sauce, vegan ciabatta bun, frites or greens 15.

