

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.

Soup & Salad
 soup of the day, side baby spinach or salade maison,
 grilled sourdough 12.

ADD:
Roast 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.

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.

FRESH OYSTERS

mignonette, freshly grated horseradish, lemon
 m/p

SANDWICHES

(AVAILABLE UNTIL 3:00 PM)

Served with a choice of soup of the day, frites or mixed greens. On sourdough or multigrain bread.

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

Avocado toast cream cheese, black sesame 14.

Le Club marinated chicken breast, avocado, double smoked bacon, brie, lemon & black pepper aioli 17.

Grilled Cheese aged cheddar, avocado 14.

Roast Beef brie, grilled onions, horseradish aioli 17.

Chef's Daily Sandwich

LARGE PLATES

Omelette du Jour frites or greens p/a

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

Albacore Tuna Nicoise soft-cooked egg, green beans, dulce, fingerling potatoes, tomato, black olives, herb dressing 24.

Roast Chicken Salad blue cheese, avocado, bacon, tomato, winter greens, 'yorkie croutons', buttermilk dressing 19.

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.

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

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

House Pappardelle shrimp, bay scallops, white wine, tomato, fennel, grated bortarga 19 / 29

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

'Waste Not' our delicious promise to reduce food waste; braised celery bottom, fondue of cheese ends,
 'ugly' vegetables, French fried rice 19.

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

10 oz. Striploin 38.

