

SMALL PLATES

FRESH OYSTERS Daily Mignonette & hot sauce m/p

Tomato Galette

smoked black tomatoes, thyme, caramelized onion & smoked cheddar shortbread crust 9.

Seared Scallops

anduja sausage, roasted fingerlings, 'Kinsip' apple brandy cream, shaved apple & celery garnish 16.

Poutine

frites, veal jus, duck confit, St. albert cheese curds sm. 15. lg. 19.

Avocado Toast

grilled sourdough, pickled radish & onion, shaved jalapeños, cilantro, cashew truffle cheese or soft poached egg 12.

Poulet Frites

battered chicken skins, spicy tamarillo honey 7.

Beet Tartare

salt baked beets, pickled shallots, black olive tapenade, horseradish crème fraîche, pumpernickel-pecan crumble 12.

CHARCUTERIE & CHEESE

daily selection of house made terrines, foie gras torchon, pickles & mustard, market selection of cheeses & meats, fresh baked bread m/p

SOUPS

French Onion caramelized onions, veal jus, sourdough crouton, gruyère 10.

Du Jour p/a

GREENS

Beet Salad

roasted heirloom beets, smoked isabirra goat cheese, toasted pecans, harissa vinaigrette 14.

Salade De Kale

iceberg wedge, fried pork belly, 'highland' blue cheese crumble, chives, asiago crisp, blue cheese dressing 17.

Chien Hiver

little jem, spiced pears, roasted squash, pickled radish, chilled green peas, crackling, smoked ricotta, pumpernickel croutons, caramelized onion & fennel vinaigrette 17.

Add pulled chicken 6. braised pork belly 6. duck confit 9. ocean wise shrimp 12. 8 oz. flat iron steak 15.

BETWEEN BREAD

Sandwiches & burgers are served with your choice of frites or dressed kale. substitute a gluten free bun \$1

Pressed Reuben

house pastrami, sauerkraut, gruyère, house 1000 Islands dressing, marble rye 16.

Fromage Fromage

'American-style' brie & cheddar, fig & onion compote, butter-grilled brioche 15.

Chien Burger

'Enright Cattle Co.' beef, little gem, house pickles, pork belly, house-smoked cheddar, fig & onion jam, butter-grilled bun 19. add an egg 2.

Pulled Jackfruit (V)

smokey house BBQ sauce, apple-cabbage slaw, grilled multigrain vegan bun 16.

Le Club

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

LARGE PLATES

Omelette du jour dressed kale or frites p/a

Slow-Roasted Chicken purple sweet potato, grilled rapini, red wine-thyme jus 25.

Fish market selection, seasonal accompaniments m/p

Rigatoni herbed mushroom ragoût, peppers, shallots, garlic, cashew cheese 17. we will gladly substitute gluten-free pasta

Red Mussels red wine, marinara, shrimp, lardons, peppers, shallots, cilantro, crostini 23.
w/frites add 4.

White Mussels white wine, mushroom duxelle, shallots, garlic, herbs, butter, crostini 17.
w/frites add 4.

Choucroute Garni braised pork belly, house farmers sausage, boiled potatoes, stewed cabbage, caramelized onions & sauerkraut 17.

Steak Frites 'Enright Cattle Co.' Choice Cut m/p 'AAA' Alberta Flat Iron 27.
mushroom ragoût, maître d'hôtel butter, frites

