

MENU

FONDUE

served with croutons

Emmental & Gruyere 25

make it for 4 people add \$15

Add-ons (each) 4

cauliflower, cherry tomato, bell pepper, broccoli, chorizo

Premium add-ons (each) 11

Striploin Steak, Black Tiger Shrimp (6), Grilled Chicken

Winter Salad 10

Mixed greens • Bosc pears • English Stilton • roasted pecans • balsamic Vinaigrette

NOLA Crab Cake 12

Charred corn salsa • scallion aioli

Patatas Bravas 8

House hot sauce • aioli • soft herbs

Grilled Calamari 16

Almond romesco • herb oil • grilled lemon

Daily Tartare – Market price

Beef Bourguignon 18

Potato Butter • crispy shallots • Grilled crostini

8oz Wellington county NY Striploin 26

Frites • merlot jus

Double Smash Burger 16

Dick sauce • house cured bacon • caramelized onion • smoked cheddar • pickles

Pan Roasted Chicken Breast 18

Grilled asparagus • pommes purée • chasseur sauce

Truffle Ricotta Gnocchi 19

Parmesan cream • roasted mushrooms • baby spinach

Sides 5

House salad, french fries, sweet potato fries, pomme puree, asparagus

DESSERTS

House made NY style cheesecake 10

Blueberry • strawberry • Dulce de leche

Chefs special

Ask server for details

COCKTAILS

All our cocktails are made with fresh squeezed juice!

Old Fashioned - mezcal, bourbon, orange, cherries & soda	13
Jane's Margarita - tequila , triple sec, lemon & lime juice	9
Elderberry - gin , st. germain, lavender & blueberries	13
Dick's Caesar - tequila, chipotle, dill	10
Summer Breeze - vodka, lychee, jasmine & prosecco	13
Vesper - gin, vodka, lillet	13
Espresso Martini - vodka, kahlua & espresso	13

BEVERAGES

Lemon-mint fizz -	7	Cappuccino -	5
Lemon Strawberry fizz -	7	Fresh squeezed juice -	6
Virgin Mary -	7	Soda -	3
Latte -	5	Sparkling water sml -	3
Americano -	4	Sparkling water lrg -	6
