



FROMAGE & CHARCUTERIE

CHEESE PLATE 12
selection of one cheese served with baguette
and honeycomb

THREE CHEESES 20
served with baguette and accoutremants

THREE MEATS + THREE CHEESE 30
served with baguette and accoutremants

HORS D'OEUVRES

BREAD & EVOO DIP 9
extra virgin olive oil, white balsamic vinegar, sun dried tomato, olives,
roasted garlic & fennel seed with fresh parm (v.o)

PICKLE PLATE 8
assorted homemade pickled vegetables, sweet little drops, caper berries
& cornichons with garlic aioli

DEVILED EGGS (4) 9
with creme fraiche and chive topped with smoked flying fish roe

PANISSE 10
fried chickpea fritters with parmesan & rouille (v.o)

POTATO PAVE 12
thinly sliced potato slow cooked in butter, flash fried and served
with truffled mornay

TARTE FLAMBEE 17
figs, prosciutto, whipped ricotta and vincotto

GRILLED BROCCOLINI CAESAR 12
caesar dressing, herbed breadcrumb & fresh grated parm

MOULES 19
garlic & herb cream sauce with green onion tops, baguette

SCALLOP CRUDO 22
pomegranate verjus, jicama, pickled shallot, sumac & arugula

PRAWNS PROVENÇAL 19
two large prawns butterflied in an herbed lemon garlic butter
over grilled baguette

SOUP & SALAD

add-
grilled chicken 6.
chicken schnitzel 8.
grilled shrimp 9

FRENCH ONION SOUP 12
MUSHROOM BISQUE WITH TRUFFLE OIL 9

RADISH & ARUGULA* 13
shaved radish, fresh mint, goat cheese, walnuts,
honey vinaigrette & grilled baguette

KALE & RADICCHIO 14
with white beans, jicama, mustard vinaigrette and shaved parm

GRILLED BABY GEM 14
served warm, with lemon vinaigrette, candy stripe baby beets,
garlic croutons & shaved parm

SANDWICHES

HEREFORD BEEF BURGER 19
French Onion : garlic aioli, gruyere cheese, caramelized onions,
lettuce on a brioche bun
or
Au Poivre: green peppercorn brandy cream sauce, crispy
shallots, gruyere cheese on a brioche bun

CHICKEN SCHNITZEL BLT 19
shaved romaine, thick cut bacon, tomato, dill pickle remoulade
on a pretzel bun

SMOKED SALMON TARTINE 18
sauce gribiche, pickled shallot and dill on grilled baguette

HERBED CHEDDAR & FIG TOASTIE 15
vegan cheddar, figs, caramelized onion, thyme and rouille
served on multigrain (v)

ENTREES

TROUT ALMONDINE 28
escarole, brown butter, capers, sliced almond & grilled lemon

POULET À L'ESTRAGON 28
10 oz roasted chicken breast served over orzo with spinach and
oyster mushrooms in a tarragon cream sauce

EGGPLANT SCHNITZEL* 23
with vadouvan romesco, almonds, parsley, pickled shallot (v)

DUCK CONFIT 35
over bleu cheese barley with sautéed kale and blackberry demi

STEAK FRITES 55
12 oz strip steak with green peppercorn au poivre and fries

(v) vegan, (v.o) vegan optional
**nut/seed allergy*

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*