



## BRUNCH

### Hor D'oeuvres

tartare de thon	13
our signature tuna tartare, grilled bread	
soupe à l'oignon	11
classic "gratinée" onion soup	
salade lyonnaise	11
lardons, frisée lettuce, bone marrow croutons, soft poached egg, dijon vinaigrette	
moules à la Normande et frites	13
PEI mussels steamed with white wine, leeks, cream & applewood-smoked bacon with duck fat frites	
salade niçoise	13
seared rare tuna with a sesame crust, potatoes, hard egg, red onion, tomatoes, green beans & black olives	
salade verte	9
bibb lettuce with garden herbs, brioche croutons	
homard	21
chilled lobster salad, tarragon & citrus aioli	
salade de canard confit	13
pulled duck confit, roasted hazelnuts, beets, mesclun & baby arugula, blue cheese dressing	
foie gras mousse	13
served with bread & a house compote	
huîtres	3/ea
oysters on the half shell	

### Accompaniments

macaroni au gratin	7
macaroni gratin	
frites	7
duck fat, sprinkled with parmesan, truffle aioli	

### Déjeuner

eggs benedict	14
with local ham, served with a choice of duck fat rösti or salad	
"quack & cluck" benny	15
our house duck confit eggs benny, duck fat rösti or salad	
herbivore's benny	13
grilled tomato benny, served with greens	
lobster benny	18
with sautéed atlantic lobster, served with a choice of duck fat rösti or salad	
crêpes du jour	15
daily selection	
blueberry pancakes	14
flambé bananas, caramel sauce, oulton's farm bacon	
brioche french toast	13
with double smoked oulton's farm bacon	
quiche du jour	14
daily selection	

### Lunch

steak sandwich	17
thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites	
steak tartare	15
our signature steak tartare, grilled bread	
croque madame	15
grilled ham and cheese sandwich topped with a fried egg, served with double smoked oulton's farm bacon	
steak frites	32
10oz prime striploin, caramelized shallots, maître d' hôtel butter & frites	

### Charcuterie

house made charcuteries, served with bread & assorted house pickles	17
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### Cheese

chef's favourite cheeses served with compote and bread	14 pt / 26 gd
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## COQTAILS

mimosa ~ 4oz	caesar ~ 1oz	limosa ~ 1oz	B-50chill ~ 2oz
orange juice sparkling wine	choice of: gin, vodka tequila, rye	limoncello grapefruit sparkling wine	kahlúa, baileys triple sec coffee & milk
9	7	10	10