



Hors D'oeuvres

<i>tartare de thon</i>	13	<i>moules à la Normande et frites</i>	13
our signature tuna tartare, grilled bread		PEI mussels steamed with white wine, leeks, cream & applewood-smoked bacon with duck fat frites	
<i>salade roquefort</i>	12	<i>foie gras mousse</i>	13
roquefort blue, warm croutons, lardons, arugula, watercress, radicchio, dijon dressing, walnuts		served with bread & a house compote	
<i>salade de canard confit</i>	13	<i>soupe à l' oignon</i>	11
pulled duck confit, roasted hazelnuts, beets, mesclun & baby arugula, blue cheese dressing		classic "gratinée" french onion soup	
<i>fromages</i>	16/27	<i>salade verte</i>	9
Chef's selection of artisanal cheeses, house made compotes and nuts		bibb lettuce with garden herbs, brioche croutons	
<i>charcuterie</i>	17	<i>huîtres</i>	3/ea
Chef's selection of house cured meats, served with bread and compotes		oysters on the half shell	

Dejeuner

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

Lunch

<i>steak tartare</i>	15	<i>croque madame</i>	13
our signature steak tartare, grilled bread		toasted ham & cheese sandwich on brioche, fried egg & mornay sauce served with french fries	
<i>steak tartine</i>	17	<i>steak frites</i>	32
thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites		10oz prime striploin, caramelized shallots, maître d' hôtel butter & frites	

coqtails

mimosa
orange juice & sparkling wine
9

limosa
limoncello, grapefruit juice, sparkling wine
10

speciality coffee
ask your server for a list of our speciality coffees

Chef de Cuisine - Daniel Purvis