

## Hors D'oeuvres

tartare de thon our signature tuna tartare, grilled bread	13	moules à la Normande et frites PEI mussels steamed with white wine, leeks,	13
salade roquefort roquefort blue, warm croutons, lardons,	12	cream & applewood-smoked bacon with duck fat frites	
arugula, watercress, radicchio, dijon dressing, walnuts		foie gras mousse served with bread & a house compote	13
salade de canard confit pulled duck confit, roasted hazelnuts, beets,	13	soupe à l' oignon classic "gratinée" french onion soup	11
mesclun & baby arugula, blue cheese dressing		salade verte	9
fromages	16/27	bibb lettuce with garden herbs, brioche croutons	
Chef's selection of artisanal cheeses, house made compotes and nuts		huîtres oysters on the half shell	3/ea
charcuterie	17		
Chef's selection of house cured meats, served with bread and compotes			
	Deje	uner	
quiche du jour daily selection	14	crêpes du jour daily selection	
<b>brioche french toast</b> with double smoked oulton's farm bacon	13	herbivore's benny grilled tomato benny, served with greens	13
eggs benedict with local ham, served with a choice of duck fat rösti or salad	14	lobster benny with sautéed atlantic lobster, served with a choice of duck fat rösti or salad	18
<b>blueberry pancakes</b> flambé bananas, caramel sauce, oulton's farm bacon	14	"quack & cluck" benny our house duck confit eggs benny, duck fat rösti or salad	15
	Lui	nch	•
steak tartare	15	croque madame	13

## maître d' hôtel butter & frites coqtails

steak frites

toasted ham & cheese sandwich on brioche, fried egg & mornay sauce served with french fries

10oz prime striploin, caramelized shallots,

## 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

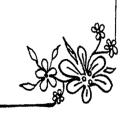
Chef de Cuisine - Daniel Purvis



our signature steak tartare, grilled bread

topped with a fried egg, served with frites

thinly sliced beef on marble rye, gruyère cheese,



*32*