



Hors D'oeuvres

moules à la Normande et frites 14

PEI mussels steamed with white wine, leeks, cream & lardons with garlic & chive frites

huîtres 3/ea

oysters on the half shell

chicken liver mousse 12

truffle honey, fleur de sel, grilled bread

canard confit 16

pulled duck confit, roquefort vinaigrette, poached pear, walnuts, figs, mesclun, arugula

salade de la mère 13

duo of beets, horseradish vinaigrette, watercress, red onion, cherry tomato, toasted walnut

niçoise 15

tuna carpaccio, soft boiled quail egg, french beans, pickled shallot, fingerling potato, cherry tomato concassé, mustard onion vinaigrette

Plats de Dèjeuner

steak frites 32

10oz prime striploin, caramelized shallots, maître d' hôtel butter & frites

quiche du jour 14

daily selection

crêpes du jour 15

daily selection

croque madame 15

toasted ham & cheese sandwich on french bread, fried egg & mornay sauce served with frites

À Côté

macaroni au gratin 7

classic mac 'n' cheese with a bread crumb gratinée

frites 7

garlic, chives, parm

Coqtails

mimosa 9

orange juice & sparkling wine

limosa 10

limoncello, grapefruit juice, sparkling wine

speciality coffee

ask your server for a list of our speciality coffees

Plats de Petit Dèjeuner

eggs benedict 16

with local ham, served with a choice of duck fat rösti or salad

herbivore's benny 15

grilled tomato benny, served with greens

lobster benny 19

with sautéed atlantic lobster, served with a choice of duck fat rösti or salad

"quack and cluck" benny 16

with house cured duck confit, served with a choice of duck fat rösti or salad

blueberry pancakes 15

flambé bananas, caramel sauce, oulton's farm bacon

brioche french toast 14

with double smoked oulton's farm bacon



Chef de Cuisine - Jeremy Beeton
Sous Chef- Luc Hashey