



Hors D'oeuvres

- steak tartare**
classically prepared, grilled bread 15
- moules à la Normande et frites**
PEI mussels steamed with white wine, leeks, cream & lardons with garlic & chive frites 14
- choux de bruxelles**
brussels sprouts, lardons, maple butter, candied pecan, brie 12
- chicken liver mousse**
truffle honey, fleur de sel, grilled bread 12
- scallop**
ceviche, strawberry, lime, cucumber, fleur de sel, olive oil 13
- soupe du jour**
ask your server for our daily selection 10
- huîtres**
oysters on the half shell 3/ea

Salades

- canard confit**
pulled duck confit, roquefort vinaigrette, poached pear, walnuts, blackberries, mesclun, arugula 16
- salade de mama**
duo of beets, horseradish vinaigrette, watercress, red onion, cherry tomato, toasted walnut 13
- niçoise**
tuna carpaccio, soft boiled quail egg, french beans, pickled shallot, fingerling potato, cherry tomato concassé, mustard onion vinaigrette 15



Plats Pour Deux

- fromages**
Chef's selection of artisanal cheeses, house made compotes and nuts 17/28
- charcuterie**
Chef's selection of house cured meats, served with bread and compotes 19

Plats Principaux

- steak frites**
10oz PEI Blue Dot striploin, sauce périgieux, frites 32
- bistro burger**
ground chuck, aioli, bacon, gruyère, arugula, wine braised shallots 19
- lamb shank**
24 hour sous vide lamb shank, sauce bordelaise, beluga lentils, celery root purée, toasted almonds 28
- coq au vin**
chicken, red wine jus, fingerling potatoes, wine braised shallots, baby carrots 26
- saumon**
crispy skin atlantic salmon, sauce choron, ratatouille 26
- gnudi**
asparagus purée, artichoke, toasted almond, gruyère, asparagus tops 22
- canard**
duck breast, sour cherry gastrique, pommes kennedy, foie gras torchon, oyster mushroom 30

À Côté

- macaroni au gratin** 7 **frites** 7 **haricots verts** 7
classic mac 'n' cheese with a bread crumb gratinée
garlic, chives, parm
almondine
green beans, brown butter, garlic, shallots

Chef de Cuisine - Jeremy Beeton
Sous Chef - Luc Hashey