



Hors D'oeuvres

- tartare de thon** 14
our signature tuna tartare, grilled bread
- moules à la Normande et frites** 14
PEI mussels steamed with white wine, leeks, cream & applewood-smoked bacon with duck fat frites
- foie gras mousse** 14
served with bread & a house compote
- steak tartare** 15
classically prepared, grilled bread
- smoked trout** 15
lemon aioli, pickled celery, chives, bibb lettuce, on French bread
- huîtres** 3/ea
oysters on the half shell

Soupe & Salades

- soupe à l'oignon** 11
classic "gratinée" onion soup
- salade frisée** 13
warm frisée, lardons, shallot, soft poached egg, radicchio, maple bacon vinaigrette
- salade de canard confit** 14
pulled duck confit, roasted hazelnuts, beets, mesclun & baby arugula, blue cheese dressing
- salade niçoise** 15
yellowfin tuna, seared rare, boiled egg, cherry tomato, olive, fingerling potato, red wine vinaigrette



Plats Pour Deux

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

Plats Principaux

- steak frites** 32
10oz prime striploin, caramelized shallots, maître d' hôtel butter & frites
- flétan** 29
pan seared halibut, creamed leeks, candied radish, herb salad
- bistro burger** 19
house ground brisket, horseradish, arugula, pickled red onion, tomato jam, dijon served with frites
- chicken supreme** 28
fingerling potato, shaved brussels sprout salad, beurre blanc
- ricotta gnudi** 21
ricotta, sage, spring peas, preserved lemon & brown butter
- canard** 29
duck breast, creamy polenta, sautéed rapini, fried okra

À Côté

- macaroni au gratin** 7
classic mac 'n' cheese with a bread crumb gratinée
- frites** 7
duck fat, sprinkled with parmesan, truffle aioli
- roasted brussels sprouts** 7
red wine vinegar, butter