

Hor D'oeuvres		Déjeuner Déjeuner	
tartare de thon our signature tuna tartare, grilled bread soupe à l'oignon	13 11	eggs benedict with local ham, served with a choice of duck fat rösti or salad	14
classic "gratinée" onion soup	11	"quack & cluck" benny	15
salade lyonnaise lardons, frisée lettuce, bone marrow	11	our house duck confit eggs benny, duck fat rösti or salad	
croutons, soft poached egg, dijon vinaigre moules à la Normande et frites	tte 13	herbivore's benny grilled tomato benny, served with greens	13
PEI mussels steamed with white wine, lee cream & applewood-smoked bacon with duck fat frites	ks,	lobster benny with sautéed atlantic lobster, served with a choice of duck fat rösti or salad	18
salade niçoise seared rare tuna with a sesame crust,	13	crêpes du jour daily selection	15
potatoes, hard egg, red onion, tomatoes, green beans & black olives		blueberry pancakes flambeed bananas, whipped cream, oulton's farm bacon	14
salade verte bibb lettuce with garden herbs, brioche croutons	9	brioche french toast with double smoked oulton's farm bacon	13
homard chilled lobster salad, tarragon & citrus aïol	21 i	quiche du jour daily selection	14
salade de canard confit	13	Lunch	
pulled duck confit, roasted hazelnuts, beet mesclun & baby arugula, blue cheese dressing	13 ES,	Lunch steak sandwich thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites	17
pulled duck confit, roasted hazelnuts, beet mesclun & baby arugula, blue cheese	13	steak sandwich thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites steak tartare	17 14
pulled duck confit, roasted hazelnuts, been mesclun & baby arugula, blue cheese dressing foie gras mousse served with bread & a house compote	13 ES,	steak sandwich thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites	14 15
pulled duck confit, roasted hazelnuts, beet mesclun & baby arugula, blue cheese dressing foie gras mousse served with bread & a house compote huîtres oysters on the half shell Accompaniments	13 ES, 13 8/ea	steak sandwich thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites steak tartare our signature steak tartare, grilled bread croque madame grilled ham and cheese sandwich topped with a fried egg, served with double smoked oulton's farm bacon steak frites 10oz prime striploin, caramelized shallots, maître d' hôtel	14 15
pulled duck confit, roasted hazelnuts, been mesclun & baby arugula, blue cheese dressing foie gras mousse served with bread & a house compote huîtres oysters on the half shell Accompaniments macaroni au gratin	13 ts,	steak sandwich thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites steak tartare our signature steak tartare, grilled bread croque madame grilled ham and cheese sandwich topped with a fried egg, served with double smoked oulton's farm bacon steak frites	14 15
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pulled duck confit, roasted hazelnuts, been mesclun & baby arugula, blue cheese dressing foie gras mousse served with bread & a house compote huîtres oysters on the half shell Accompaniments macaroni au gratin macaroni gratin frites duck fat, sprinkled with parmesan, truffle	13 ES, 13 8/ea 7	steak sandwich thinly sliced beef on marble rye, gruyère cheese, topped with a fried egg, served with frites steak tartare our signature steak tartare, grilled bread croque madame grilled ham and cheese sandwich topped with a fried egg, served with double smoked oulton's farm bacon steak frites 10oz prime striploin, caramelized shallots, maître d' hôtel butter & frites Charcuterie house made patés & cured meats, served with bread &	14 15 32

9		OQTAILS	
caesar 7	limosa ∼ 1oz	B-50chill ~ 2oz	macha mama ~ 1oz
1 oz mimosa 9 4oz	limoncello grapefruit sparkling wine	kahlúa baileys triple sec coffee & milk	tequila clamato salsa macha lime
	10	10	8