

SEASON SIX

APPETIZERS

Charcuterie Board for 2 \$39 AGF

Cheese Board for 2 \$39 AGF VG

East Coast Oysters with shallot mignonette, lemon and fresh horseradish
- half dozen \$24, nine \$36, dozen \$48 GF

Sautéed shrimp with garlic, cream and parsley \$18 GF

Fried Cerignola olives stuffed with Calabrian sausage, lemon garlic aioli and marinara \$12

Fresh cut russet potato frites with herbed fleur de sel and Dijon aioli \$12
-add brisket Bourguignon and Quebec cheese curds +\$18 GF

4oz Beef Tartare with grilled bread and traditional accompaniments \$26 AGF

French Onion Soup with Comté \$16 AGF

Roasted Bone Marrow with gherkins and shallots \$12 AGF

Spinach and Artichoke Dip \$16 AGF VG
- add 4oz lobster +\$23

Tartlette of roasted butternut squash with fromage forte, hazelnuts, and honey \$18 VG

Lyonnais Salad with Lardons, poached egg, grainy mustard vinaigrette \$15 AGF

Caesar Salad with gem lettuce, focaccia croutons, Parmigiano Reggiano, double smoked
bacon and lemon \$17 AGF VG
-add grilled shrimp or chicken +\$8

ENTREES

Duck Confit with White Bean Cassoulet \$45 AGF

Rigatoni Diavola with spicy Calabrian chilli and 'Nduja rosé sauce,
finished with Parmigiano Reggiano \$26 AGF
-add burrata +\$10 or chicken +\$8

Lobster Spaghetti with lemon butter, Atlantic lobster, parsley, basil and roasted red
peppers \$40 AGF

Pan roasted Chicken Suprême with Herbes de Provence and ratatouille \$34 GF

8oz Beef tenderloin au poivre with herbed frites \$50 GF

8oz hand cut beef burger with dijonnaise, caramelized onions, Comté and pickles on
brioche. \$25

Beef Brisket Bourguignon with lardons, creamy pommes purée, maple glazed baby
heirloom carrots \$36 GF

Mushroom risotto with roasted butternut squash and crème fraîche \$32
GF VG AV

WINE

	Gls	Btl
WHITE		
Veneto Bianco. Italy	\$15	70
Pinot Grigio. Glera		
Pardevalles Blanco. Spain	\$16	75
Albarin		
Pearce Predhomme. South Africa	\$17	80
Chenin Blanc		
ROSÉ		
Tornatore Etna Rosato. IT	\$20	95
Nerello Mascalese		
ORANGE		
20.000 Leguas. Spain	\$15	70
Chardonnay. Viura. Verdejo		
Leaning Post Clockwork. ON	\$17	80
Sauvignon Blanc		
RED		
Veneto Rosso. Italy	\$16	75
Corvina. Merlot. Cabernet		
The Farm Black Label. ON	\$17	80
Pinot Noir		
Domaine Frédéric Brouca. France	\$18	90
Carignan. Grenache. Syrah		
SPARKLING		
Crémant du Jura. France	\$16	75
Chardonnay		
Tarlant Brut Champagne. France	\$150	
Chardonnay. Pinot Noir		

DRAUGHT

-Pitchers \$28-34

Madri Spanish Style Lager	\$ 12
L'Apocalypso Hopped Belgian White	\$ 12
Birra Moretti Blonde Lager	\$ 12
Miller Lite	\$ 10
Great Lakes Session IPA	\$ 10
Woodhouse Pilsner	\$ 10
Niagara Cider Co. Dry Cider	\$ 12
Seasonal Rotating Beer	\$ 12
(ask your server)	