

DINNER

Monday to Sunday
5pm to 11pm

Delivery 5pm to 11pm
and take out

Appetizers

Soup of the Day...6

House Salad...6

Boston lettuce mixed with frisée, arugula and fine herbs

Garlic Shrimps...9

lightly seared in shallots and parsley butter over crushed chick peas with garlic confit and lemon juice

PEI Mussels ...9 w/ Fries...11

in white wine and shallots

Roasted Vegetables Salad...8

butternut squash, beets, green salad in apple cider vinaigrette with goat cheese toast and pumpkin seeds

Red Wine Braised Octopus...10

served over a warm lentil salad with Spanish chorizo

Main Courses

Salade Niçoise...13

tuna, tomatoes, eggs, snap peas, potatoes, black olives and anchovies over barley

Rack of Lamb...19

roasted portobello, fingerling potatoes, baby arugula and whole roasted garlic

Grilled Pork Chop a la Barigoule...15

potatoes, bacon, garlic confit, snap peas and sunchokes

Roasted Organic Chicken...16 (Allow 20 mn)

w/ spinach and mushroom fricassée

Codfish Aioli...16

poached in light broth with carrots, turnips, potatoes and fennel

Skirt Steak and Fries w/ caramelized onions...17

Sirloin Beef Burger ...8 w/ cheddar or Swiss ...9

w/ lettuce, tomato and onion

Vegetarian Tagine w/ couscous...11

Our recipes
use
locally sourced
ingredients
when possible.

Thank you
to all our suppliers,
which include
Napoli Bakery,
Pat La Frieda and
Emily's Pork Store

Desserts...6

Pear Sorbet
w/ chocolate sauce

Tarte Tatin
w/ fig ice cream

Chocolate Mousse

Lavender
Blanc-Manger
w/ vanilla ice cream

LUNCH

Monday to Thursday
Noon to 5pm

Take out is available during
business hours

Appetizers

Soup of the Day...6

House Salad...6

Boston lettuce mixed with frisée, arugula and fine herbs

PEI Mussels ...9 w/ Fries...11

in white wine and shallots

Eggs

(served w/ choice of French fries or salad)

Tomato and Goat Cheese Omelet...8

Two Eggs any style w/ Canadian Bacon...7

Sandwiches (Served w/ choice of French fries or salad) **& Main courses**

Pan Bagnat...9

tuna, tomato, egg, onion and anchovy sandwich

Croque Monsieur...9

open face grilled ham and Swiss with béchamel

Croque Madame...10

croque Monsieur w/ sunny side egg on top

Grilled Organic Chicken Breast...10

over warm chick peas, kalamata olives, arugula, red peppers and preserved lemons with cider vinaigrette

Fried Fish Sandwich...9

breaded cod w/ tomato and tartar sauce

Skirt Steak and Fries...17

w/ caramelized onions

Sirloin Beef Burger ...8 w/ cheddar or Swiss ...9

w/ lettuce, tomato and onion

Vegetarian Tagine w/ Couscous...11

Sides...5

Fried Artichokes
Spinach and
Mushroom fricassee
Ratatouille
Olives

French Fries...4

Cheese Plate...8
Selection of the Day

Desserts...6

Pear Sorbet
w/ chocolate sauce

Tarte Tatin
w/ fig ice cream

Chocolate Mousse

Lavender
Blanc-Manger
w/ vanilla ice cream

BRUNCH

Saturday and Sunday
11am to 4pm

Take out is available during
business hours

Brunch Special 13\$

Includes fresh squeezed orange juice
and choice of Mimosa or Bloody Mary

Eggs & Breakfast

Baked eggs over Ratatouille...8

served with home fries, French fries or salad

Two eggs scrambled w/ Canadian bacon...7

served with home fries, French fries or salad

Poached eggs and tarragon shrimps...9

on country bread with sautéed spinach

French Toast...8 w/ seasonal fruits

Sandwiches (Served with choice of home fries,
French fries or salad)

Croque Monsieur...9 w/ sunny side egg...10

open face grilled ham and Swiss with béchamel

Fried fish Sandwich...9

breaded codfish w/ tomato and tartar sauce

Sirloin Beef Burger ...8 w/ cheddar or swiss ...9

w/ lettuce, tomato and onion

Main Courses

Grilled Organic Chicken Breast...10

over warm chick peas, kalamata olives, arugula, red
peppers and preserved lemons with cider vinaigrette

Skirt Steak and Fries...17 (Add \$4 w/ brunch special)

w/ caramelized onions

On the side

Soup of the Day...6

House Salad...6

PEI Mussels...9

w/ fries..11

Fried Artichokes...5

Cheese Plate...8

Selection of the Day

Desserts...6

Pear Sorbet

w/ chocolate sauce

Tarte Tatin

w/ fig ice cream

Chocolate Mousse

Lavender

Blanc-Manger

w/ vanilla ice cream

WINE LIST

Vin Blanc

Bordeaux, Château l'Escart, 2008		26
Loire, Sauvignon Blanc, Noël Bougrier, 2006	7	26
Loire, Reuilly, Pierres Plates, 2007		38
Muscadet, Vieilles Vignes, A.Michel Brégeon, 2007	8	30
Languedoc, Picpoul de Pinet, Jourdan, 2007		28
Rhône, Marsanne & Viognier, Verget du Sud, 2007		34
Mâcon, Chardonnay, Juveniles, 2006	9	34
Bourgogne, Hautes-Côtes-de-Beaune, Arnoux, Les Perrières, 2006		39
Viré-Clessé, Verget, Clos du Château, 2005		42
Bourgogne Aligoté, Bouzeron, 2007		45
Chablis, Olivier Savary, 2006		54
Jura, L'Étoile, Domaine de Montbougeau, 2005		42
Alsace, Sylvaner, Domaine Ostertag, Vieilles Vignes, 2008		38

Vin Rouge

Beaujolais, Gamay, Domaine Dupeuple, 2008	8	30
Bourgogne, Côte de Nuits-Villages, Domaine Gachot-Monot, 2006		58
Cahors, Malbec, Château la Reyne, 2006	7	26
Bordeaux, Château Mt Gueydou, 2006		26
Medoc, Château Moulin des Moines, 1999		32
Côtes du Rhône, Syrah & Grenache, Vinsobres, Cuvée Rustica, 2006	9	34
Lirac, Château de Bouchassy, 2007		42
Cornas, A.Clape, Renaissance, 2004		78
Gigondas, Domaine du Gour de Chaulé, 2004		58
Chateauneuf-du-Pape, Les Hautes Brusquières, Domaine de la Charbonnière, 2004		78
Collioure, Domaine La Tour Vieille, La Pinède, 2007		42
Bandol, Domaine du Gros'Noré, 2005		58