

## SOUPS

Du Jour p/a

## Kingston Onion Soup

caramelized onions, chicken stock, chien blonde ale, sourdough croutons, gruyère 12.

## SALADS

## Maison

winter greens, grapes, shaved radish, pumpkin seeds, crispy shallots, miso vinaigrette 12.

## Beet

golden, purple &amp; candy cane beets, goat cheese, toasted pumpkin seeds, beet molasses 14.

## Baby Spinach

'Glengarry' blue haze cheese, shaved mushrooms, walnuts, buttermilk dressing 14.

## ADD:

Roasted Chicken 7. 8 oz. Flat Iron Steak 15.

Grilled Shrimp (6) 9.

## SMALL PLATES

## Paté de Campagne

maple-bourbon Dijon, cornichons, crostini, fleur de sel 14.

## Poutine

frites, triple cream brie, shredded duck confit, green peppercorn & cognac jus 16 / 23  
add pan-seared foie gras 14.

## Shrimp

pastis, tomato &amp; leek cream, grilled baguette 17.

## Yellowfin Tuna Tartare

avocado, sambal, soy, sesame seeds, green onions, wonton chips 17.

## Crispy-Fried Smelts

lemon aioli 12.

## Classic Beef Tartare

egg yolk, cornichons, crostini 16. w/frites or greens 21.

## Escargot Gratin

basil cream, gruyère, crostini 17.

## Suckling Pig Coquette for two

baked casserole of pork confit, La Sauvagine cheese, fingerling potatoes, roasted apples &amp; onions, county cider jus, crostini 19.

## CHARCUTERIE &amp; CHEESE

selection of local & house-made charcuterie & artisan cheese  
please see daily list three 17. five 25. seven 34.

## LARGE PLATES

## Aubergine (VG/GF)

roasted eggplant purée, fried eggplant, cashew cream, ratatouille 21.

## Bistro Burger

in-house ground brisket, house smoked bacon, aged cheddar, zuni pickles, bib lettuce, lemon &amp; roasted garlic aioli, frites or greens 21.

## Lamb Gnudi

confit lamb shoulder, tomato, goat cheese, rosemary, red wine, pecorino 27.

## Liver &amp; Onions

Yukon gold pomme purée, seasonal vegetables, double smoked bacon, sweet onion jus 21.

## Pan-Seared Pickerel

cornmeal crust, parsnip purée, oxtail ragout, confit mushrooms, winter greens, smoked tomato beurre blanc 38.

## Duck Confit,

butternut squash &amp; beurre noisette purée, fingerling potato, crispy Brussels sprouts, gooseberry chutney 31.

## Coq au Vin

parsnip mash, bacon lardons, button mushrooms, glazed carrots 27.  
add pan-seared foie gras 14.

## Mussels

white wine, leeks, cream 21. w/frites 26.

## Almond-Crusted Wild Boar Chop

fondant potato, haricot vert, parsnip purée, cider gastrique 38.

## House Pappardelle

crab, shrimp, mussels &amp; clams, white wine, tomato, fennel, grated bortarga 28.

## Roasted Arctic Char

Le Puy lentils, seasonal vegetables, spinach, lemon, white wine 31.

## Steak Frites

roasted mushrooms, red wine sauce, aioli 8 oz. Flat Iron 29.  
10 oz. Striploin 38.

## 'Enright Cattle Co.' Entrecôte for Two

bone-in 20 oz rib steak, truffled potato galette, seasonal vegetables, béarnaise sauce 78.

FRESH OYSTERS m/p  
mignonette, freshly grated horseradish, lemon

## SEAFOOD TOWER 80.

(Serves 4.)

snow crab legs / shrimp / mussels /  
manilla clams / oysters /  
seasonal seafood feature /  
house condimentsAdd a Bottle of  
French Bubbly 48.

## PRIX FIXE 42.

First Course

French Onion Soup

or

Salade Maison

or

Daily Terrine

Main Course

Coq au Vin

w/ pan-seared foie gras  
(add 14.)

or

Mussels &amp; Frites

or

8 oz. 'Flat Iron' Steak Frites

10 oz. Striploin (add 11.)

or

Aubergine (36.)

Dessert

Crème Brûlée

or

Maple Sugar Pie

or

Pain Perdu

