FEATURE COCKTAILS

CHIEN CAESAR
peppercorn, garlic & chili infused top shelf vodka, artisan clamato, lemon, pickle juice, lime tejin

BOURBON BLANC
makers mark bourbon, crème de cacao, frangelico, simple syrup, sea salt, cream

CHAI FASHION
captain morgan’s spiced rum, house chai-spice syrup, angostura bitters

DEE’S FIG FIZZ
drambuie, lemoncello, house honey-fig syrup, prosecco

BENT BISTRO
scotch, ice wine, lemon, simple syrup, grapefruit bitters

ORCHARDS MULE
top shelf vodka, butterscotch schnapps, apple cider, ginger beer

SANGRIA (16oz. glass 11. 64oz. pitcher 38.)
RED cabernet/merlot, orange brandy, honey simple syrup, fresh fruit, orange juice
WHITE chardonnay, peach schnapps, orange brandy, pineapple juice, ginger ale, fresh fruit

SALADS

YELLOWFIN TUNA NIÇOISE
artisan romaine, baby potatoes, green beans, sun-dried tomatoes, noix olives, soft boiled egg, herb vinaigrette 23.

MAISON
mixed heritage greens, shaved carrots & radish, toasted pumpkin seeds, crispy shallots, miso-toto vinaigrette 12.

ROASTED BEET
roasted red beets, highland blue cheese, spiced walnuts, spinach chiffonade, maple-chardonnay vinaigrette 14.

HEARTS OF ROMAINE
artisan romaine leaves, thick-sliced house bacon, shaved parmesan, lemon-garlic-caper vinaigrette, sourdough crooutons 16.

ADD TO ABOVE:
Grilled Marinated Chicken Breast 7.
8 oz. Flat Iron Steak 15.
Grilled Garlic Shrimp 9.
Pan-Seared Rare Yellowfin Tuna 12.

SMALL PLATES

MUSHROOM-CHESTNUT PÂTE
cremini mushrooms, roasted chestnuts, tarragon, pickled cranberries 12.

SHRIMP PERNOD
lemon, garlic, chilies, pernod, white wine, cherry tomatoes, grilled baguette 17.

PEROGIES
mushroom & caramelized onion, shredded Brussels sprouts, shallot & brown butter sauce, pickled enoki 15.

TARTÈ FLAMÈ
crispy house bacon, crème frâiche, shallot confit, melted gruyère 14.

POUTINE
duck confit, triple cream Brie, frites, green peppercorn-cognac jus 19.

CRISPY FRIED SMETLS
rice flour-dusted, lemon-horseradish aioli 16.

CONFIT DUCK WINGS
pinot noir-honey reduction, diced green apple 15.

TARTARE
Beef
capers, cornichons, shallots, chives, dijon mustard, beef fat-fried potato chips 16.

Tuna
sesame, scallions, soy, sambal oelek, avocado, wonton chips 17.
w/frites or saladé maison add 6.

FRESH OYSTERS
mignonette, freshly grated horseradish, house cocktail sauce, lemon p/a

FRESH DU JOUR p/a
FRENCH ONION
caramelized onions, beef broth, sourdough crouton, gruyère cheese, fresh herbs 11.

CHARCUTERIE AND CHEESE
selection of local & house-made charcuterie & artisan cheese / please see daily list three 18. five 28. seven 38.
LARGE PLATES

STEAK FRITES
8 oz AAA Alberta flat iron, frites, sautéed mushrooms, green peppercorn-cognac demi-glace 32.

House-Cut 38 Day Aged Black Angus Beef
10 oz striploin 38.
8 oz tenderloin 44.

OMELETTE DU JOUR  frites or greens p/a

ROASTED STUFFED SQUASH
quinoa, mushrooms, walnuts, baby kale, walnut "cream", balsamic reduction 21.

LIVER & ONIONS
"enrigh cattle co." beef liver, potato purée, house bacon, shallot confit, seasonal vegetables, caramelized onion jus 23.

MUSSELS
Provençal tomato broth, leeks, shallots, cherry tomatoes, grilled baguette 21. w/frites 27.

PASTA

RIGATONI
grilled marinated chicken breast, white wine-cream sauce, sun-dried tomatoes, roasted mushrooms, baby spinach 21.

SPAGHETTI
grilled garlic shrimp, white wine, fennel confit, fennel confit, piment d’Espelette-tomato beurre blanc 19.

FETTUCCINE
spicy tomato sauce, artichokes, cherry tomatoes, garlic, chilies 14.

ADD:

SANDWICHES
(AVAILABLE UNTIL 3:00 PM)

SERVED WITH CHOICE OF SOUP OF THE DAY, FRITES OR SALADE MAISON (gluten-free bun add 1.)

L.F. CLUB
Provençale-marinated grilled chicken breast, Brie, heritage greens, tomato, roasted garlic aioli, toasted multigrain 17.

B.L.T.
crispy cider-braised pork belly, tomato, mixed heritage greens, bacon aioli, toasted sourdough 16.

REUBEN
‘creel & gambrel’ Montreal smoked meat, Gruyère, red cabbage sauerkraut, 1000 Islands dressing, rye 17.

SMOKED SALMON TARTINE
lemon-dill cream cheese, pickled red onion, crispy capers, toasted rye 16.

Eggplant BLT
smoky eggplant "bacon", sliced tomato, mixed heritage greens, avocado "mayo", toasted sourdough 15.

SOUP & SANDWICH
half sandwich (choose from above) & a cup of soup du jour, w/ choice of frites or salade maison 14.

FRENCH DIP
sliced flat iron steak, beer-braised onions, Brie, horseradish-Dijon aioli, au jus, baguette 18.

BISTRO BURGER
daily house-ground, naturally raised "enrigh cattle co." beef brisket, manchego, house bacon, artisan romaine, zuni pickles, shallots, special sauce, brioche bun 21.

HOUSE VEGGIE BURGER
quinoa, beet & black bean patty, "zuni" pickles, tomatoes, artisan romaine, avocado mayo, vegan bun 16.