**FEATURE COCKTAILS** (2 oz. 12)

- **Chien Caesar**
  - peppercorn, garlic & chili infused top shelf vodka,
  - artisan clamato, lemon, pickle juice, lime tejin

- **Maison Martini**
  - dillon’s ‘method 35’ vodka, st. germaine, lemon,
  - lemongrass simple syrup, chocolate bitters

- **Leven’s Rose Water**
  - levenswater gin, illet blanc, house honey-rosewater simple syrup,
  - lemon, grapefruit, cardamom bitters

- **Dee’s Fig Fizz**
  - drahamui, lemoncello, house honey-fog syrup, prosecco

- **Applewood Old Fashioned**
  - kavi, vanilla bitters, chocolate bitters

- **Desert Sun**
  - tromba reposado tequila, mezcal, ancho reyes, orange nectar,
  - lemon, bittermen’s xocolatl mole bitters, egg whites

- **Southern Rebel**
  - miker’s mark bourbon, coochi stortico, ceylon cinnamon syrup,
  - cardamom bitters

**SANGRIA** (16oz. glass 11. 64oz. pitcher 38.)
- **Red**
  - cabernet/merlot, brandy, orange juice, spiced rioja syrup, fresh fruit, soda
- **White**
  - chardonnay, peach schnapps, brandy, orange & pineapple juice, fresh fruit, soda

**SOUP DU JOUR**
- p/a

**FRENCH ONION**
- caramelized onions, beef broth, sourdough crouton, Gruyère cheese,
  - fresh herbs 11

**SALADS**

- **Albacore Tuna Niçoise**
  - celery & romaine hearts, green beans, soft boiled egg,
  - baby potatoes, niçoise olives, Dijon vinaigrette 23

- **Maison**
  - mixed heritage greens, shaved carrot & watermelon radish,
  - sliced grapes, toasted pumpkin seeds, puffed wild rice,
  - tolu-mise vinaigrette 12

- **Beets by Thom**
  - roasted, pickled & shaved, watercress, ash rolled chèvre,
  - banyul’s vinaigrette 15

- **Our Waldorf**
  - little gem lettuce, Glengarry blue cheese, bacon lardons,
  - candied walnuts, shaved red onion, radish & apple,
  - buttermilk-fresh herb dressing 16

**BLUE ACCENT**

- **Add to above:**
  - Grilled Marinated Chicken Breast 7
  - 8 oz. Flat Iron Steak 15
  - Grilled Garlic Shrimp 3
  - Pan-Seared Albacore Tuna 12
  - Crispy Confit Duck Leg 10

**Small Plates**

- **Ratatouille**
  - house sourdough, cold pressed canola oil,
  - grated Avonlea cheddar 12. without cheddar

- **Escargot**
  - mushroom & escargot fricassee, watercress-garlic & herb butter,
  - grilled baguette 17

- **Shrimp Pernod**
  - lemon, garlic, chilisi, pernod, white wine, cherry tomatoes,
  - grilled baguette 17

- **Tarte Flambé**
  - crispy house bacon, crème frâiche, shallot confit, melted gruyère 14

- **Poutine**
  - duck confit, triple cream Brie, frites, green peppercorn-cognac jus 19

- **Calamari**
  - piment d’esplette dusted Humboldt squid, lemon-horseradish aioli 18

- **Confit Duck Wings**
  - pinot noir-honey reduction, diced green apple 15

- **Tartare**
  - Beef
  - capers, cornichons, shallots, chives, djon mustard,
  - beef fat-fried potato chips 16

  - Tuna
  - Albacore tuna, bonito, furikake, kewpie mayo, shrimp chips 18
  - w/frites or salade maison add 6

**Fresh Oysters**
- mignonette, freshly grated horseradish, house cocktail sauce,
  - lemon p/a

**Charcuterie and Cheese**
- selection of local & house-made charcuterie & cheese / please see daily list
- choose: three 18, five 28, seven 38

**Distilled Spirit ‘Not’Tails**
- **Margarita**
  - seedlip grove 108 ‘garden’, lime, orange, demerara syrup, salt

- **Garden Party**
  - seedlip grove 42 ‘citrus’, lemon, lemongrass syrup, mint, soda
LARGE PLATES

STEAK FRIES
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

VEGETABLE 'VADOUVAN'
spiced roasted squash, baby potatoes, eggplant, spinach, cashews, crispy chickpeas, papadum 22.

LIVER & ONIONS
'Enright cattle co.' beef liver, potato purée, house-smoked bacon, shallot confit, seasonal vegetables, caramelized onion jus 23.

GRILLED SEA BASS BARGOULE
braised fennel, celery, preserved artichokes, extra virgin olive oil, saffron, citrus, fresh herbs 19.

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

RIGATONI
roasted chicken leg, mixed mushrooms, baby spinach, shaved parmesan, white wine-tarragon cream 23.

PASTA 'PISSALADIÈRE'
spaghetti, olives, capers, garlic, oven dried tomatoes, evoo, herbs du Provenç 15.

ADD: Grilled Marinated Chicken Breast 7. Pan-Seared Albacore Tuna 12

SANDWICHES
(AVAILABLE UNTIL 3:00 PM)

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

LE CLUB
Provençale-marinated grilled chicken breast, house-smoked bacon, aged cheddar, heritage greens, tomato, roasted garlic aioli, toasted multigrain 17.

CHEESE STEAK
shaved roasted striploin, melted brie, caramelized onions, peppers, roasted garlic-rosemary aioli, crusty roll 17.

REUBEN
house corned beef, Gruyère, white wine sauerkraut, 1000 Islands dressing, toasted rye 17.

AVO TOAST
chunky avocado, lemon, chèvre, shaved red chilies, cracked pepper, Maldon salt, 'local growing company' herbs & micro greens, evoo, toasted sourdough 15. without chèvre

SOUP & SANDWICH
half sandwich (choose from above) & a cup of soup du jour, w/ choice of frites or salade maison 15.

BAH-MI
grilled marinated pork, chicken liver pâté, pickled daikon & carrot, fresh herbs, crusty roll 17.

BISTRO BURGER
fresh-ground daily, naturally raised 'enright cattle co.' custom blend, manchego, house-smoked bacon, baby gem lettuce, zuni pickles, shallots, special sauce, brioche bun 21.

FISH BURGER
beer-battered haddock, baby gem lettuce, tomato, old bay remoulade, brioche bun 16.

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EST. 2000

Chien Noir

Applicable taxes not included. Please inform your server of any allergies. An automatic 18% gratuity will be added to groups of 8 or more.