CRAFT BEER (16 oz.)
CALABOGIE (Calabogie, ON) Amber 'K&P British-style session ale. Well balanced, full-bodied, malt forward & easy drinking.
SPEARHEAD (Kingston, ON) Moroccan brown ale made w/ dates, figs, raisins & a dash of cinnamon.

HOUSE WINE
17 Laurent Miquel, Vendanges Nocturnes, Saint Chinian, France (6 oz. glass)
WHITE: (Sauvignon Blanc / Grenache Blanc) Aromas of grapefruit & lemon peel with a delicate floral structure, fresh & well-balanced.
RED: (Syrah / Grenache / Merlot) Aromas of raspberry & red berries. Lush, smooth & elegant palate of blackberry, currant & spice.
ROSE: (Syrah / Cinsault) Elegant pale pink colour. Fresh raspberry aromas & a hint of citrus. Crisp on the palate with a soft fruity finish.

FEATURE COCKTAILS (1.5 oz.)
CHIEN CAESAR peppercorn, garlic & chilli infused top shelf vodka, artisan clamato, lemon, pickle juice, lime tejin
DEE’S FIZZ drambuie, lemoncello, house honey-fig syrup, prosecco
MAISON MARTINI dillo’s ‘method 95’ vodka, st. germaine, lemon, lemongrass simple syrup, pineapple, mint
RED SANGRIA cabernet/merlot, orange brandy, spiced rioja syrup, fresh fruit, orange juice (16 oz. glass)
WHITE SANGRIA chardonnay, peach schnapps, orange brandy, pineapple juice, ginger ale, fresh fruit (16 oz. glass)

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

SMALL PLATES
RATATOUILLE house sourdough, cold pressed canola oil, grated Avonlea cheddar 12.4 without cheddar
SHRIMP PERNO lemon, garlic, chilies, 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.
CONFIT DUCK WINGS pinot noir-honey reduction, diced green apple 15.

30% Off Food Items Below

SALADS
MAISON mixed heritage greens, shaved carrot & watermelon radish, sliced grapes, toasted pumpkin seeds, puffed wild rice, tolu-miso 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.

ADD TO ABOVE:
Grilled Marinated Chicken Breast 7.
8 oz. Flat Iron Steak 15.
Grilled Garlic Shrimp 9.
Pan-Seared Albacore Tuna 12.
Crispy Confit Duck Leg 10.

Cocktail hour prices not applicable to items below

LE CLUB: revencâle-marinated grilled chicken breast, house-smoked bacon, aged cheddar, heritage greens, tomato, roasted garlic aioli, toasted multigrain 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 add a poached egg 2.

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.

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

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

Chien Noir is a Ocean Wise seafood partner recommended by the Vancouver Aquarium. We are members of Sustainable Kingston and are a Certified Town of Ontario establishment

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