CHEESES AND CHARCUTERIE ETC

Blackout 1000 Days Aged Gouda 13
pasteurized, hard, cow's milk cheese | netherlands

Délice de Bourgogne 12
pasteurized, surface ripened, triple cream, cow's milk cheese | france

Ossau Iraty 12
unpasteurized, medium firm, sheep's milk cheese | france

Burrata 15
pasteurized, italian style, cow's milk cheese | usa

Prosciuto 16
dry cured boneless italian ham

Bresaola 15
dry cured beef tenderloin with spices

Salami 13
mixed salami with spices

Mixed Cheeses and Charcuterie 29
add bread and whipped butter 9

Marinated Olives 9
Dill Pickle 6

SMALL PLATES

Classic Beef Tartare 29
AAA Ontario beef tenderloin with egg yolk and grilled bread

A 20% pre-tax gratuity will be added for parties of 6 or more ♥♥♥

CHILLED SEAFOOD

Seafood Platter | 1/2 or full platter 68/125
east coast oysters, jumbo shrimp cocktail and scallop crudo

East Coast Oysters | 1/2 dozen 28
shallot mignonette and valentina hot sauce

Jumbo Shrimp Cocktail 28
half pound of jumbo shrimp with seafood sauce, lemon and wasabi

BRUNCH

Cotton Bun 11
brioche with pistachio pastry cream, rosemary brown butter and pecorino

Apple Pancake 21
poached apple, coffee syrup and mascarpone with toasted hazelnut

Falafel Scotch Egg 23
house falafel, soft egg with caramelized onion, pepper yogurt and fine salad

Paris Quiche 22
parmesan and sao jorge cheese with spinach

Beef Dip 25
french dip hot sandwich with slow cooked beef bourguignon

Croque Madame 24
ham and gouda hot sandwich with truffle cream and a fried egg

Paris Standard 24
two eggs fried or scrambled with thick sliced bacon and sourdough toast

Smoked Salmon Eggs Royale 25
two poached egg and hollandaise with smoked salmon and cream cheese

Honey Ham Benedict 25
two poached egg and hollandaise with paris ham, tabasco and honey

Bread and Whipped Butter 9
Thick-Sliced Bacon 10
Home Fries 7
Paris Paris Fries 14