

CHEESES AND CHARCUTERIE ETC

Blackout 1000 Days Aged Gouda pasteurized, hard, cow's milk cheese netherlands	13
Délice de Bourgogne pasteurized, surface ripened, triple cream, cow's milk cheese france	12
Ossau Iraty unpasteurized, medium firm, sheep's milk cheese france	12
Burrata pasteurized, italian style, cow's milk cheese usa	15
Prosciutto dry cured boneless italian ham	16
Bresaola dry cured beef tenderloin with spices	15
Salami mixed salami with spices	13
Mixed Cheeses and Charcuterie add bread and whipped butter	29 9
Marinated Olives	9
Dill Pickle	6

CHILLED SEAFOOD

Seafood Platter 1/2 or full platter east coast oysters, jumbo shrimp cocktail and daily crudo	68/125
East Coast Oysters 1/2 dozen shallot mignonette and valentina hot sauce	28
Jumbo Shrimp Cocktail half pound of jumbo shrimp with seafood sauce, lemon and wasabi	28

LUNCH 12PM - 3PM

Corn Croquette wild leek ranch dip and cured ham	9/pc
Fried Calamari calamari & cauliflower, vadouvan aioli, cayenne pepper and lime	25
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Classic Beef Tartare AAA Ontario beef tenderloin with egg yolk and grilled bread	29
Grilled Romaine Salad romaine lettuce with asiago, white anchovy, caper and gremolata	23
Falafel Scotch Egg house falafel, soft egg with caramelized onion, pepper yogurt and fine salad	23
French Onion Cheese Pie gruyere cheese pie with french onion soup jus	24
Croque Madame ham and gouda hot sandwich with truffle cream and a fried egg	24
Beef Dip french dip hot sandwich with slow cooked beef bourguignon	25
Roasted Half Chicken signature roast chicken with piri piri sauce and lemon	31
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Bread and Whipped Butter	9
Paris Paris Fries	14