

CHEESES AND CHARCUTERIE

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

CHILLED SEAFOOD

Seafood Platter half or full platter east coast oysters, jumbo shrimp cocktail and daily raw seafood feature	68 / 125
East Coast Oysters half dozen shallot mignonette and valentina hot sauce	28
Jumbo Shrimp Cocktail half pound of jumbo shrimp with seafood sauce, lemon and wasabi	28
Tuna Carpaccio yellowtail tuna with grated tomato and grilled bread	29

SMALL PLATES

Corn Croquette wild leek ranch dip and cured ham	9/pc
Catalan Tomato Bread grilled sourdough with roasted garlic and grated tomato	9
Classic Beef Tartare AAA Ontario beef tenderloin with egg yolk and grilled bread	29
Fried Calamari calamari & cauliflower with vadouvan aioli and lime	25
House Caesar Salad romaine heart with bacon, parmesan, capers and sourdough croutons	22
Greek Salad tomato, cucumber, kalamata olives and premium feta	24

ADD-ONS

Bread and Whipped Butter white and seeded sourdough with salted whipped butter	9
Marinated Olives mixed olives with garlic, orange zest and rosemary	9
Dill Pickles lacto fermented full sour kosher pickles	6
Paris Paris Fries double cooked french fries served with ketchup and mayo	14

SHARING PLATES

Maitake Mushroom fresh corn polenta with grilled maitake and escarole	29
Chicken Souvlaki grilled chicken thigh, tzatziki and lemon potatoes	30
Charcoal Grilled Octopus octopus skewer served with whipped feta and smoked tomato	31
Mediterranean Sea Bass pan-seared sea bass with sweet corn sauce and pea shoots	35
Roasted Half Chicken signature roast chicken with piri piri sauce and lemon	31
Le Cheeseburger AAA beef patty topped with aged cheddar, lettuce, pickles and tomato	29
Boneless Beef "Short Rib" Au Poivre slow cooked denver cut with glazed mushroom and green peppercorn sauce	42

VEGETABLE SIDES

Marinated Peppers roasted sheppard pepper with oregano in aromatic vinegar and olive oil	15
Asparagus "a la Francaise" charcoal grilled asparagus and snap peas cooked with brown butter and bacon	16

DESSERT

Semifreddo duo of calamansi and white chocolate-pistachio semifreddo with blueberry jam	20
Flourless Chocolate Torte dark chocolate, creme fraiche ice cream with cherries in red wine syrup	20
Coconut Sorbet meringue and passion fruit	18